

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 647

UDISE Code of School : 1140609902

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : HSS. Kootah.

Type of School : High School

Name of School : HS Kootah.

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 648

UDISE Code of School : 1140610201

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC : Chann khaterian

Type of School : Primary

Name of School : P.S Sohal

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

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NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 649

UDISE Code of School : 1140610401

Province : Jammu

Districts : Kathua

Block of District : hiranagar

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : gms chhanmorian

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

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PUCCA

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5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

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5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

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5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

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6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

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Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 650

UDISE Code of School : 1140610301

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : Gms chhan khatrian

1.Total No. of students enrolled in the school? : 55

Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

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4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

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PUCCA

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5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 651

UDISE Code of School : 1140610303

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : GPS Chhan Khatrian

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 652

UDISE Code of School : 1140610601

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC : HSS Kootah

Type of School : Primary

Name of School : Govt pry School Sukhu Chak

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 653

UDISE Code of School : 1140610303

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC : HSS KOOTAH

Type of School : Primary

Name of School : GOVT. PRIMARY SCHOOL CHHAN KHATRIAN

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 654

UDISE Code of School : 1141800501

Province : Jammu

Districts : Kathua

Block of District : Dingaamb

School Educational Zone : Ghagwal

CRC : MANGLOOR

Type of School : Middle

Name of School : GOVT MIDDLE SCHOOL KATLI

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 655

UDISE Code of School : 1140610801

Province : Jammu

Districts : Kathua

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : HSS KOOTAH

Type of School : Primary

Name of School : GOVT GIRLS PRIMARY SCHOOL SHERPUR BALA

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 656

UDISE Code of School : 1140611401

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : G. P. S Kattal Brahamana

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 657

UDISE Code of School : 1140610402

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : Primary

Name of School : G P S CHHAN MORIAN

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 658

UDISE Code of School : 1140611001

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC : G H S S kootah

Type of School : Primary

Name of School : P s thaker pur grore

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 659

UDISE Code of School : 1140611301

Province : Jammu

Districts : Kathua

Block of District : Hiranagar

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : Govt.M.S.Londi

1.Total No. of students enrolled in the school? : 48

Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 660

UDISE Code of School : 1140611201

Province : Jammu

Districts : Kathua

Block of District : Heeranagar

School Educational Zone : Ghagwal

CRC : Higher secondary kootah

Type of School : Primary

Name of School : Primary school panjgrain

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 661

UDISE Code of School : 114061101

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : UPPER PRIMARY

Name of School : HS SHERPUR

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 662

UDISE Code of School : 1140611401

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : UPPER PRIMARY

Name of School : MS KATTAL BRAHMNA

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 663

UDISE Code of School : 1140611601

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : UPPER PRIMARY

Name of School : MS HARDU MUTHI DUNGA

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY.YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 664

UDISE Code of School : 1140610101

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : PRIMARY

Name of School : PS KANAH

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLNLE FOR ENGAGMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTIOR HAVE BEEN DOING MOINTORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORINT OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 665

UDISE Code of School : 1140610901

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : PRIMARY

Name of School : PA BANACHAK

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 666

UDISE Code of School : 1140610701

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : PRIMARY

Name of School : PS KATTAL GUJRAN

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 667

UDISE Code of School : 1140610501

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : PRIMARY

Name of School : PS PANTAL

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Kathua

SNO : 668

UDISE Code of School : 1140609901

Province : Jammu

Districts : Kathua

Block of District : HIRANAGAR

School Educational Zone : Ghagwal

CRC : H S S KOOTAH

Type of School : UPPER PRIMARY

Name of School : HSS KOOTAH

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA AND PD DEPTT. AND MADE AVAILABLE GOVT DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLES OF CAPD DEPTT WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO GOVT DEPOT/FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME, 50GMS OF VEGETABLES FOR PRIMARY /75GMS FOR UPS SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. INCHARGE MDM IS RESPONSIBLE FOR ENSURING THE QUALITY.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEALS IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASUREING CALORIFOC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL BUT WE TRY TO SERVE NUTRITIOUS MEALS TO THE CHILDREN.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED THERE IS A PRESCRIBED WEEKLY MENU AND IS DISPLAYED IN THE SCHOOL TOO. SOMETIMES IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLE-50GMS,DAL-20GMS UNDER PRIMARY,VEGETABLE-75GMS AND DAL-30GMS UMDER UPPER PRIMARY

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

(1)YES, BY HEAD OF THE INSTITUTE.(2) ANY PARENT .(3) LOCAL ADMINISTRATOR.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBILITY OF MDM INCHARGE AND COOK CUM HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT ON DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES REGISTER ENTRY IS MAINTAINED.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

PUCCA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO PLAN TO TRAIN TEACHERS AND ORGANISER.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS CUM HELPER ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE/ SCHOOL MANAGEMENT COMMITTEE IS RESPONSIBLE FOR ENGAGEMENT OF COOK CUM HELPER

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MEALS .

10(ii). What are the mechanisms for monitoring the scheme?

ZEO'S, CEO'S DIET PRINCIPALS AND JOINT DIRECTOR HAVE BEEN DOING MONITORING.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BUT DIET PRINCIPAL HAS BEEN DOING MONITORING OF MDM SCHEME.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME.