

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

SNO : 1

UDISE Code of School : 1220903801

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Middle

Name of School : Govt. Middle School Chhanmatlooni

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 from Govt. Depot.

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?

use private vehicle from transporting the foodgrains from Govt. depot to schools

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No, I/C MDM serve nutritious meal to the children.

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

planned by the District officer concerned, menu is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under 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. Headmaster of the institution.2. Any parent. .

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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

School have Pucca kitchen cum store build under MDM scheme

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?

na

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?

NA

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

For rice one Quintal storage container is kept in school

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. Verandah

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

Cooking gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

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

appointed by the department

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?

NO

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Social Audit is conducted by Registrar Jammu University

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

SNO : 2

UDISE Code of School : 1220901702

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : H.S.Jatwal

Type of School : Primary

Name of School : Govt.Primary School Sangwali

1.Total No. of students enrolled in the school? : 31

Total No. of students covered under Mid Day Meal Scheme : 31

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

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

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?

Transporting the food Grains from Govt. depot through load carrier.

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

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal 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 , there is weekly menu, displayed in the School.

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

V.E.C members, Higher authority& monitoring committee

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

Yes, Vegitable-50 gm and Dal-20 gm to primary & Vegitable -75 gm and dal-30 gm to UP.

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

No eggs & fruit

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?

I/C of the institution.

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

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes



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. inspected daily and register entry is maintained propely.

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.

Kitchen cum store

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.

Yes 1

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

Yes 5

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.

School veranda is used for serving

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

Gas based but no fuel charges being provided by Govt.

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / HELPER

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.

2

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.

NA

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

appointed by the department

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Social Audit is conducted by Registrar Jammu University

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

SNO : 3

UDISE Code of School : 1220900402

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Govt primary school gurah jattan

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

Transported food Grains from Govt. depot through auto carrier.

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

vegetable served for students not egg and fruits in Schools. I/C MDM is ensured 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?

There is no way of measuring calorific value however. Nutritious meals is served

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

No system is available in the School.

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

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & upper primary classes.

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

No.Not prescribed in menu.

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. By Head of the institution.2. Any parent.

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, by Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

Yes

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?

NA

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?

NA

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

Yes

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

Yes, 40 utensils.

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, 1

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, veranda

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

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, VEC is associated with MDM

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 / HELPER

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.

1

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.

NA

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

appointed by the department

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 4

UDISE Code of School : 1220902301

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : High School

Name of School : HS Mawa

1.Total No. of students enrolled in the school? : 131

Total No. of students covered under Mid Day Meal Scheme : 73

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

Foodgrains are transported by the CA & PD Department and made available at 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

No system is adopted but I/C MDM ensures to serve nutritious meal.

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

weekly menu is displayed in the School. planned by the higher authority.

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

Higher authority, & V.E.C members

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

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

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?

Yes, 1. by Head of the institution.2. VEC

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, through of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected and maintained on daily basis.

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.

Yes 10/12 no store

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.

2bins size 2feet each

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

Yes 2 cooker 2big utensils

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

Yes only plates spoon

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

Yes three

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 three verands 6/15

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

Gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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 / HELPER

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.

3

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.

NA

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

appointed by the department

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit



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

SNO : 5

UDISE Code of School : 1220901501

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : High School

Name of School : Govt. High School Jatwal

1.Total No. of students enrolled in the school? : 96

Total No. of students covered under Mid Day Meal Scheme : 54

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

Foodgrains are transported from 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School.

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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

system is not available, Head of the institution try to serve nutritious meal.

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

Planned by the District officer , weekly menu is displayed in the School.

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

V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

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

nil

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?

Yes, 1. By I/C of the institution.

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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, Maintained and inspected on daily basis.

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.

Yes kitchen cum Store of 12feet by 8feet

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?

NA

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

Yes Two storage bins of 2quintal each.

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.

A veranda of 50feet by 10feet

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

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?

VECs/SMCs

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 / helpers engaged by the department

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.

2

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.

NA

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

appointed by the department

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 6

UDISE Code of School : 1220900804

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : R P Surara

Type of School : Primary

Name of School : Govt. Primary School Ratwana

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 & PD Department and made available at Govt. Depot.

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?

through private Vehicle .

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C 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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal but no system is available.

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

Menu is planned by the higher authority and weekly displayed in the School.

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

Monitoring committee & V.E.C members

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

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

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?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected on daily basis and entry 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.

9'x15' kitchen 12'x10' store

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?

NA

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

Yes

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 01

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.

No

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

Firewood

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

Not provided by department

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

No trained teachers

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

Yes, Cook has got training of 10 days and got amount Rs. 2000.

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 7

UDISE Code of School : 1220900909

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Surara

Type of School : Primary

Name of School : Govt.P.SKararki

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

Transporting by auto carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

There is no system in School but I/C teacher to ensures nutritious meal

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 prescribed weekly menu and is displayed in the School.

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

V.E.C members & monitoring committee

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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?

Yes, 1. Head of the institution.2. parent. 3. VEC.

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, Head of the institution

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

No.

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?

NA

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

Yes. Tin container

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

Yes. 3. utensils about 5-7liters

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. water camper. 1

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.Open veranda

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

Traditional method.

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

Less enrollment.

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

no training

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, VEC is associated with MDM

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.



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

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 / helpers engaged by the department

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

na

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

1

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.

na

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 8

UDISE Code of School : 1922906501

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Middle

Name of School : Govt. MS Randhwal

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

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

FCI transported the foodgrains and made available in Govt. Depot.

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?

we are transporting by auto carrier

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

60 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in schools.

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?

There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

Village Education Committee.

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

Yes, Vegetable -75 gm and dal-30 gm under UP and Vegetable-50 gm and Dal-20 gm under 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?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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. Inspected daily

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.

Yes 18x10

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?

NA

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

Wooden Almirha=01 , steel Containers 03

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

Big Patilas =03 Small Patilas =03 etc.

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.

45x10& open school ground

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

Gas & Smokeledd Chullhas

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

Not applicable

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

no training

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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

na

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

2

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.

na

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit



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

SNO : 9

UDISE Code of School : 1220906101

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : GPS Gangeeth

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

Total No. of students covered under Mid Day Meal Scheme : 1

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

Foodgrains are transported by the CA & PD Department and made available at 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?

Transporting by load carrier

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

As per the guidelines, eggs & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

Higher authority,

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

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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?

Yes, Head of the institution.

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, Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

No

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?

na

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

Yes ....one storage bin for 20 kg rice

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

Yes...Three ...1.5 litre cooker

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

Yes...one plate,spoon,glass

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

No

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.

Veranda....7feet long

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

Forewood

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

Apply for gas ...but no responce due to 1 child

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helphers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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

HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 10

UDISE Code of School : 906402

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Govt.Pry. School Draker

1.Total No. of students enrolled in the school? : 7

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

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

Foodgrains are transported from Govt. Depot.

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?

personel vehicle

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

furits and egges are not served in School.50 gm of vegitable for PS and 75 gm for upper primary served, I/C 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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

System not available but I/C MDM try to serve nutritious meal to the childern.

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

It is planned by the District officer concerned, this is perscribed weekly menu displayed in school.

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

monitoring committee

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

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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

NA

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?

Yes, 1. Head of the institution. 2. Local Adm.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes



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, Inspected daily on daily basis.

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.

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?

na

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.

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

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

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?

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.

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

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

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, VEC is associated with MDM

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.

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

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

HELPER

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.

NA

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

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 11

UDISE Code of School : 1220909201

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Primary

Name of School : Govt.Primary School Kharara

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 lifted from Govt. depot/ take loan from FCI Department.

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 transporting by auto carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

there is no system in School but I/C try to serve best meals.

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

planned by the District officer concerned, weekly menu displayed in the School.

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

V.E.C members

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

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to primary classes.

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

nil

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?

Yes, 1. Head of the institution.2. VEC

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, By Head of the institution /Cooks

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Yes

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?

NA

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

No

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

8

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

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

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, VEC is associated with MDM

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

Cook cum helper

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.

1

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 12

UDISE Code of School : 1220900902

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Odh

Type of School : Middle

Name of School : Govt.middle school ,odh

1.Total No. of students enrolled in the school? : 71

Total No. of students covered under Mid Day Meal Scheme : 71

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

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

Transporting by load carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is served and no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal to the children.

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

there is perscribed weekly menu and is displayed in the School, planned by district authority.

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

Higher authority, monitoring committee & V.E.C members

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

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

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?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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, Cook-Cum-Helpher and I/C Teacher.

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?

Yes

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, Maintained on daily basis.

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.

Yes

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.

Yes, 2 drum 10 bins

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

Yes 10

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

Only plates

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

Yes ,1

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.

No

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

Gas based & smokeless chullhas

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 for this

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

3

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit



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

SNO : 13

UDISE Code of School : 904001

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : GHSS Ghagwal

Type of School : Primary

Name of School : GPS CHHAN PROTIAN

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

Total No. of students covered under Mid Day Meal Scheme : 1

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

Foodgrains are transported by the CA & PD Department and made available at 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 transporting by auto carrier

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

61 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal.

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

Menu is planned by the District officer , and is displayed in the School.

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

Village Education Committee members

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

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to Upper primary.

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

na

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?

Yes, 1. by Head of the institution.

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. ByHead of the institution //C MDM.

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?

Yes

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, Inspected on daily basis.

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.

Yes

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?

NA

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

Yes 02

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 for this

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, VEC is associated with MDM

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

HELPER

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.

1

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 14

UDISE Code of School : 1220900507

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Primary

Name of School : Govt Primary school Randhwal Mohawks Jogian

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

Foodgrains are transported from 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?

By auto carrier

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

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C 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?

There is no way of measuring calorific value however.

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

System not available in the School, head of the institution ensures nutritious meal to the children.

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

Menu planned by the District authority, and is displayed in the School.

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

Higher authority, monitoring committee members

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

Yes, Vegetable @50 gm and Dal@20 gm to primary & Vegetable @75 gm and dal@30 gm to 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?

Yes, 1. by Head of the institution. 2. Any parent.

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, Head of the institution /I/C MDM/Cooks

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?



Yes

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, Inspected daily and 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.

No

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?

NA

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

Plastic Drum=01 wooden Almirha=01

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

Patila=01 Presser Cooker=01

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.

No

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.

School Verandah72'

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

Smokeless Chulla

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

Not available

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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.

1

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 15

UDISE Code of School : 1220906001

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : P.S. Sagal

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 & PD Department and made available at Govt. Depot.

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?

through Vehicle of CAPD

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

fruits and egg are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C 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?

There is no way of measuring calorific value however. Nutritious meals is served

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

No, I/C MDM serve nutritious meal to the children.

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

planned by the District officer concerned, menu is displayed in the School.

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

Monitoring committee members & V.E.C members

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

Yes, Vegetable-50 gm and Dal-20 gm under primary & Vegetable -75 gm and dal-30 gm under UPS.

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?

Yes, 1. by Head of the institution 2. Local Adm.

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, I/C MDM/Cook.

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

Yes

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.

Steel bins with storage capacity of 20 kg

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

Yes yes pressure cookers of 5 ltrs and 10 ltrs

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 1

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.

Veranda

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

Kerosene

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

Not available

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA



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

cook

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 16

UDISE Code of School : 1220900501

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : Govt BOYS MIDDLE SCHOOL GHAGWAL

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

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

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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 transporting by auto carrier

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

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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?

Nutritious meals provided for students. No way of measuring calorific value.

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

No system is adopted but I/C MDM ensures to serve nutritious meal 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 , there is weekly menu, displayed in the School.

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

monitoring committee, V.E.C members & Higher authority,

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

Yes, Vegitable @50 gm and Dal@20 gm per student to primary & Vegitable @75 gm and dal@30 gm per student to upper primary.

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

not served

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?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

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, Head of the institution /I/C Teachers.

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?

Yes

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. inspected daily and register entry is maintained propely.

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.

no

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?

NA

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

yes, 15 plastic & tin

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

yes 80

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 1

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.

varanda

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

gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

Non Available

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

cook

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.

2

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme



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

SNO : 17

UDISE Code of School : 1220901502

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Jatwal

Type of School : Primary

Name of School : GGPS JATWAL

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?

FCI transported the foodgrains and made available in Govt. Depot.

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?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

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

Egges and furits are not served. Vegitable for childern. Head of institution and I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No system is available in the School.

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

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under upper primary.

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

not mentioned in the menu

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?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected and entry is maintained on daily basis.

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 kitchen

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.

Yes

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.

Veranda

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.

Gas based

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

No

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, VEC is associated with MDM

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

cook

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 18

UDISE Code of School : 1220901601

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : HSS Ghagwal

Type of School : Middle

Name of School : Govt. Middle School Radial

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

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

Foodgrains are transported by the CA & PD Department and made available at 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal.

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

weekly menu is displayed in the School. planned by the higher authority.

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

V.E.C members, Higher authority & monitoring committee

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

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

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. Headmaster of the institution. 2. Any parent. .

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

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected and maintained on daily basis.

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.

Yes, 12x08

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?

NA

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

1 steel bin of 50 kg capacity & 1 big size aluminium bin having 300 kgs capacity

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

yes, 3 cookers of 5 ltrs. each, 4 cooking pots

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.

1

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.

2 verandas, 20x6 & 30x6

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

LPG

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 19

UDISE Code of School : 1220900802

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Surara

Type of School : Primary

Name of School : PS SAMTHYAL

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

Foodgrains are transported from Govt. Depot.

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?

Transported food Grains from Govt. depot through auto.

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

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

Nutritious meals provided for students. No way of measuring calorific value.

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

system is not available, Head of the institution try to serve nutritious meal.

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

Planned by the District officer , weekly menu is displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & upper primary classes.

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?

I/C of the institution.

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, by Head of the institution //C MDM/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?

Yes

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, Maintained and inspected on daily basis.

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.

No

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?

NA

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

Yes tin container

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

Yes 03 7litre cooker

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 open veranda

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

Traditional method I

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

Less enrollment

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 20

UDISE Code of School : 1220900104

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : G.P.S Harsath Mohalla pandita

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 lifted from Govt. depot/ take loan from FCI Department.

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?

food Grains transported from Govt. depot through load carrier.

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

vegetable served for students not egges and furits in Schools. I/C MDM is ensured 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?

There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal but no system is available.

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

Menu is planned by the higher authority and weekly displayed in the School.

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

Higher authority, & V.E.C members

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

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

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. By Head of the institution.2. Any parent.

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, through of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected on daily basis and entry 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.

Yes

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?

na

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?

NA

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

1

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

2 pressure cooker, big pan,kadhai1,

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.

1

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 trained teachers

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?

VECs/SMCs

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

DIET, CEO and ZEO

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

No

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

Yes, Jammu University Registrar MDM Social Audit



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

SNO : 21

UDISE Code of School : 902202

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : GHSS Ghagwal

Type of School : Primary

Name of School : Govt.GPS Raghuchack

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

use private vehicle from transporting the foodgrains from Govt. depot to schools

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

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

There is no system in School but I/C teacher to ensures nutritious meal

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 perscribed weekly menu and is displayed in the School.

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

V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

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?

Yes, 1. by Head of the institution.2. VEC

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

No separate kitchenshed

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?

NA

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

Yes/2

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

Yes/03

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.)

Smokeless chullhas

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

No separate gas connection

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

No

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, VEC is associated with MDM

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 / HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes, Jammu University Registrar MDM Social Audit

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

SNO : 22

UDISE Code of School : 1220902701

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Jatwal

Type of School : Primary

Name of School : Govt Primary school Balooni

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 & PD Department and made available at 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?

Transporting the food Grains from Govt. depot through load carrier.

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

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

Monitoring committee & V.E.C members

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

Yes, Vegetable-50 gram and Dal-20 gram under primary stage & Vegetable -75 gram and dal-30 gram under UP stage.

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

not in menu

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?

Yes, 1. By I/C of the institution.

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?



Yes

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. Inspected daily

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. 8" 15"

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?

NA

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?

na

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

One bins. 20 kg

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

Yes. 2Cookers. 2 patila

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 10-20 feet

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

Gas

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

Not applicable

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

No

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, VEC is associated with MDM

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 / HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 23

UDISE Code of School : 1220903501

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : Middle

Name of School : G.m.s.madoon

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

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

Foodgrains are transported from 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?

Transported food Grains from Govt. depot through auto carrier.

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

V.E.C members & monitoring committee

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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, Head of the institution

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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 kitchen 16.9 x9.9 feet no store

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?

na

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

Yes 1 no. 50 kg 4 no.2kg 3no. 500gm

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

1no. Cooker 10 ltr.

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

50 plates 40 spoon and 20 glass

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

Yes 1 no.

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 varanda 40 x7 feet

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

Lpg

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / HELPER

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.

2

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 24

UDISE Code of School : 1220900502

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Primary school ghagwal

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

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

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution 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?

nutritious meals is served and no way of measuring calorific value however.

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

System not available but I/C MDM try to serve nutritious meal 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, this is perscribed weekly menu displayed in school.

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

Village Education Committee.

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

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under 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?

Yes, 1. Head of the institution.2. parent. 3. VEC.

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily on daily basis.

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.

Yes

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?

NA

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

Yes

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

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 for this

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme



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

SNO : 25

UDISE Code of School : 1220902402

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : MS Rajpura

Type of School : Primary

Name of School : GpS sujana

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

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

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

61 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in schools.

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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

there is no system in School but I/C try to serve best meals.

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

planned by the District officer concerned, weekly menu displayed in the School.

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

Higher authority,

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

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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, Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Yes

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.

Yes

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 for this

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, VEC is associated with MDM

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

Cook cum helper

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

na

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

1

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.

na

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

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 26

UDISE Code of School : 903402

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal v

Type of School : Primary

Name of School : Govt. Primary School Tapyal

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

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

FCI transported the foodgrains and made available in Govt. Depot.

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?

through private Vehicle .

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

As per the guidelines, egges & furits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

There is no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal to the children.

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

there is perscribed weekly menu and is displayed in the School, planned by district authority.

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

monitoring committee

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

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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?

Yes, Head of the institution.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained on daily basis.

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 kitchen kitchen and Store

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?

NA

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

Containers 06 2kg Aluminium Drum 50kg

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

Cookers 02 Patilas 02 Handi 01

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

Plate 20 Glass 20 Spoons 24

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.

Veranda 4/10

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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

Cook cum helper

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.

1

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 27

UDISE Code of School : 1220908501

Province : Jammu

Districts : Samba

Block of District : ghagwal

School Educational Zone : Ghagwal

CRC : rajpura

Type of School : Primary

Name of School : govt primary school kaink

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 & PD Department and made available at 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?

Transporting by auto carrier

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

fruits and eggs are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

There is no way of measuring calorific value however. Nutritious meals is served

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

System not available in the School, I/C MDM serve nutritious meal.

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

Menu is planned by the District officer , and is displayed in the School.

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

V.E.C members

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

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to primary classes.

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

No eggs & fruit

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?

Yes, 1. Head of the institution. 2. Local Adm.

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, By Head of the institution /Cooks

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?

Yes

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, Inspected on daily basis.

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.

yes

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?

NA

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

yes

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.

no

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.

no

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

gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA



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 / helpers engaged by the department

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.

2

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 28

UDISE Code of School : 1220907001

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Govt. M.S Radial

Type of School : Primary

Name of School : Govt. Pry. School Muthi Khurd

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

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

Foodgrains are transported from Govt. Depot.

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?

we are transporting by auto carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

System not available in the School, head of the institution ensures nutritious meal to the children.

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

Menu planned by the District authority, and is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Yes, Dal-20 gm and Vegetable-50 gm to primary & Dal-30 gm and Vegetable - 75 gm for UP.

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

No. Not prescribed in menu.

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?

Yes, 1. Head of the institution. 2. VEC

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, Cook-Cum-Helper and I/C Teacher.

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?

Yes

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, Inspected daily and 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.

Yes (15x8)

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.

Yes, 1 bin

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

Yes ,8

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.

No

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 Veranda 50/8

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.

N.A

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

No

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, VEC is associated with MDM

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

Non Available

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 / helpers engaged by the department

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.

1

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.

NA

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

appointed by the department

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme



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

SNO : 29

UDISE Code of School : 1220900905

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Primary

Name of School : Govt.p/s kirmichi

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 lifted from Govt. depot/ take loan from FCI Department.

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?

Transporting by load carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No, I/C MDM serve nutritious meal to the children.

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

planned by the District officer concerned, menu is displayed in the School.

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

Village Education Committee members

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

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to 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?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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. ByHead of the institution //C MDM.

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

No

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?

NA

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

Yes

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 2

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.

Gas used

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 30

UDISE Code of School : 1220902002

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Govt. Primary school Nonath

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

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

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

personel vehicle

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

62 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School as per guidlines. I/C 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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal 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 , there is weekly menu, displayed in the School.

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

Higher authority, monitoring committee members

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

Yes, Vegitable @50 gm and Dal@20 gm to primary & Vegitable @75 gm and dal@30 gm to upper primary.

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

nil

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?

Yes, 1. by Head of the institution.

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, Head of the institution /I/C MDM/Cooks

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?

Yes

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. inspected daily and register entry is maintained propely.

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.

Yes kitchen cum store l=10fett w=8feet

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.

Yes number 1 size 3quantile

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 veranda

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

Gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 31

UDISE Code of School : 1220905301

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Mawa

Type of School : Primary

Name of School : Govt.P.S.Nadala

1.Total No. of students enrolled in the school? : 0

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

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

Foodgrains are transported by the CA & PD Department and made available at 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 transporting by auto carrier

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

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

No system is available in the School.

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

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

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

Monitoring committee members & V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

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?

Yes, 1. by Head of the institution.2. Any parent.

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, I/C MDM/Cook.

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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

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?

NA

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

Yes

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

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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

HELPER

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 32

UDISE Code of School : 1220904301

Province : Jammu

Districts : Samba

Block of District : Rajpurs

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : Primary

Name of School : Govt.primary school chack bhagta

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

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

Foodgrains are transported from 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?

Transporting by load carrier

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

furits and egges are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C 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?

There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal.

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

weekly menu is displayed in the School. planned by the higher authority.

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

monitoring committee, V.E.C members & Higher authority,

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

Yes, Vegitable @50 gm and Dal@20 gm per student to primary & Vegitable @75 gm and dal@30 gm per student to 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?

Yes, 1. by Head of the institution 2. Local Adm.

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, Head of the institution //C Teachers.

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?

Yes

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, Inspected and maintained on daily basis.

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.

Yes

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?

NA

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

Yes

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 veranda(54 x7ft)

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

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?

VECs/SMCs

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

NA

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

HELPER

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.

2

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme



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

SNO : 33

UDISE Code of School : 1220902004

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : G.M.S Nonath

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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 transporting by auto carrier

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

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

system is not available, Head of the institution try to serve nutritious meal.

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

Planned by the District officer , weekly menu is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under 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?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained and inspected on daily basis.

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.

Yes kitchen cum store l=10feet w=8feet

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?

NA

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

Yes number 1 size 3 quantile

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 veranda

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

Gas

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

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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.

2

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 34

UDISE Code of School : 1220902006

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Government High school Jatwal

Type of School : Primary

Name of School : Government Primary School Sandbari

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

By auto carrier

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

Egges and furits are not served. Vegitable for childern. Head of institution and I/C 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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

I/C MDM try to serve nutritious meal but no system is available.

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

Menu is planned by the higher authority and weekly displayed in the School.

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

V.E.C members, Higher authority & monitoring committee

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

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

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?

Yes, 1. VEC 2. by Head of the institution. 3. Any parent.

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

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected on daily basis and entry 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.

Yes kitchen cum store l=10feet w=8feet

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?

NA

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

Yes number 1 size=30kg

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 veranda

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

Firewood

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

Less enrollment

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

No

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, VEC is associated with MDM

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

cook

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.

1

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 35

UDISE Code of School : 1220905701

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : HSS Ghagwal

Type of School : Primary

Name of School : GPS Mandhera

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

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

FCI transported the foodgrains and made available in Govt. Depot.

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?

through Vehicle of CAPD

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

There is no system in School but I/C teacher to ensures nutritious meal

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 perscribed weekly menu and is displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & upper primary classes.

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

NA

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. Headmaster of the institution.2. Any parent. .

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, by Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

No

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?

na

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

Yes, Steel bin, 40kgs capacity

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

Yes, 2 cookers, 1 pateela,

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

Yes, 10 each

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

Yes, 1

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.

Veranda,30×6 ,open area

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

LPG

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

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

No trained teachers

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 36

UDISE Code of School : 1220906301

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : H. S. Jatwal

Type of School : Primary

Name of School : Govt. P. S. Sohanda

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 & PD Department and made available at 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 transporting by auto carrier

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

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

nutritious meals is served and no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

Higher authority, & V.E.C members

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

Yes, Vegetable-fifty gm and Dal-twenty gm to primary & Vegetable -seventy five gm and dal-thirty gm to UP.

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

nil

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?

I/C of the institution.

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, through of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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. Inspected daily

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.

15-Aug

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?

na

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

Yes/2

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

Yes/10

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/1

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 15/6

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

Firewood

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

Not issued

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

No trained teachers

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, VEC is associated with MDM

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 / helpers engaged by the department

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

na

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

1

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.

na

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

NA

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

Recommended by VEC

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme



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

SNO : 37

UDISE Code of School : 1220903401

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Middle

Name of School : Govt middle School Rai

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 from Govt. Depot.

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?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

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

vegetable served for students not egges and furits in Schools. I/C MDM is ensured 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

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. By Head of the institution.2. Any parent.

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

combined

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?

NA

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

yes. 17kg tin container and 2 liter

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

yes two pressure cookers of 10 liter

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 veranda

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.

nil

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

NO

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, VEC is associated with MDM

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 / helpers engaged by the department

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

na

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

2

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.

na

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 38

UDISE Code of School : 1220902401

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Gms Rajpura

Type of School : Middle

Name of School : M.S.SUJANA

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 lifted from Govt. depot/ take loan from FCI Department.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

There is no way of measuring calorific value however.

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

System not available but I/C MDM try to serve nutritious meal 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, this is perscribed weekly menu displayed in school.

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

Monitoring committee & V.E.C members

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

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

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

na

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?

Yes, 1. by Head of the institution.2. VEC

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?

Yes



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, Inspected daily on daily basis.

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 kitchen

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.

Yes

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

Yes available

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.

Varanda

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

Firewood

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

No gas connection available

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

NO Plan for this

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, VEC is associated with MDM

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 / helpers engaged by the department

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

na

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

1

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.

na

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 39

UDISE Code of School : 1220900301

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Hss Rajpura

Type of School : Middle

Name of School : GGMS Rajpura

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

Transported food Grains from Govt. depot through auto.

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

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

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?

There is no way of measuring calorific value however. Nutritious meals is served

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

there is no system in School but I/C try to serve best meals.

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

planned by the District officer concerned, weekly menu displayed in the School.

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

V.E.C members & monitoring committee

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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?

Yes, 1. By I/C of the institution.

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, Head of the institution

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Yes

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?

na

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?

NA

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

Yes 2

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

1cooker 2doongas 5patilas 37 glass 2drums 54 plates 2buckets 6spoons  
37glass

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 40

UDISE Code of School : 1220900907

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : M.S Odh.ghagwal

Type of School : Primary

Name of School : Govt.P.S.Bhatyari

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 & PD Department and made available at 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?

food Grains transported from Govt. depot through load carrier.

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

System not available in the School, I/C MDM serve nutritious meal to the children.

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

there is perscribed weekly menu and is displayed in the School, planned by district authority.

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

Village Education Committee.

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

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under 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?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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, Maintained on daily basis.

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.

Not available

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?

NA

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

Yes.

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) ?

No.

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.

Veranda.

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

Traditional method of firewood.

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

Not available.

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme



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

SNO : 41

UDISE Code of School : 1220902501

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Mawa

Type of School : Middle

Name of School : Middle school chachwal

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

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

Foodgrains are transported from 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?

use private vehicle from transporting the foodgrains from Govt. depot to schools

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal.

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

Menu is planned by the District officer , and is displayed in the School.

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

Higher authority,

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

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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

not served

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?

Yes, 1. Head of the institution.2. parent. 3. VEC.

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, Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected on daily basis.

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.

Yes 17x10

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?

NA

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.

Yes 1 100kg bucket

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

Yes 1 5lt

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 44x7 veranda

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

Yes Registrar of Jammu University has been given the duty of social audit of MDM scheme

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

SNO : 42

UDISE Code of School : 1220905801

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : Primary

Name of School : Govt. PS. Badyal

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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?

Transporting the food Grains from Govt. depot through load carrier.

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

62 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in schools.

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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

System not available in the School, head of the institution ensures nutritious meal to the children.

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

Menu planned by the District authority , and is displayed in the School.

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

monitoring committee

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

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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

not mentioned in the menu

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?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected daily and 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.

Yes

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?

NA

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

Yes

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.

No

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

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, VEC is associated with MDM

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

NA

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

Cook cum helper

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.

2

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 43

UDISE Code of School : 1220901001

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : High School

Name of School : Govt. High school sanoora

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 5

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

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

Transported food Grains from Govt. depot through auto carrier.

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

As per the guidelines, eggs & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

No, I/C MDM serve nutritious meal to the children.

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

planned by the District officer concerned, menu is displayed in the School.

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

V.E.C members

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

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to primary classes.

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?

Yes, Head of the institution.

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, By Head of the institution /Cooks

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

Yes

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.

No

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.

Veranda

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

Chullhas

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

No gas cylinder

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

No

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?

VECs/SMCs

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

Cook cum helper

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme

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

SNO : 44

UDISE Code of School : 902003

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Jatwal

Type of School : Primary

Name of School : Sangwali Morha

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

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

FCI transported the foodgrains and made available in Govt. Depot.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

fruits and egg are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal 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 , there is weekly menu, displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

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?

Yes, 1. Head of the institution. 2. Local Adm.

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, Cook-Cum-Helpher and I/C Teacher.

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?

Yes

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. inspected daily and register entry is maintained propely.

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.

Yes, of approved size

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?

NA

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

yes. 1 steel bin of 30kg

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

Yes. 1 cooker 5 litres, 2 patilas, 1 karahi

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.

No

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.

Veranda

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

Firewood

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

Not received as yet

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

No

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?

VECs/SMCs

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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 has been given the duty of social audit of MDM scheme



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

SNO : 45

UDISE Code of School : 1220406904

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : HSSGhagwal

Type of School : Primary

Name of School : Govt. Pry. School Jasath

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 & PD Department and made available at 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No system is available in the School.

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

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

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

Village Education Committee members

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

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to 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?

Yes, 1. Head of the institution.2. VEC

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. ByHead of the institution //C MDM.

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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

Yes

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?

NA

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

Yes

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

Yes 2

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

Yes plates glasses Spoons

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 veranda

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

Gad 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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

HELPER

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 46

UDISE Code of School : 1220902005

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : No

Type of School : Primary

Name of School : Govt.primary school chhan guddian

1.Total No. of students enrolled in the school? : 8

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

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

Foodgrains are transported from Govt. Depot.

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?

through private Vehicle .

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

No system is adopted but I/C MDM ensures to serve nutritious meal.

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

weekly menu is displayed in the School. planned by the higher authority.

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

Higher authority, monitoring committee members

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

Yes, Vegitable @50 gm and Dal@20 gm to primary & Vegitable @75 gm and dal@30 gm to 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?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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, Head of the institution /I/C MDM/Cooks

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?



Yes

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, Inspected and maintained on daily basis.

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.

Yes

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?

NA

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

1

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

2 cooker 5 liter each

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 120 sq feet

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

Smokeless chullhas

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

Not provided by deptt.

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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

na

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

1

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.

na

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 47

UDISE Code of School : 1220908801

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Ps bhatyari katlan

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

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

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

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?

Transporting by auto carrier

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

63 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

system is not available, Head of the institution try to serve nutritious meal.

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

Planned by the District officer , weekly menu is displayed in the School.

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

Monitoring committee members & V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

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

not in menu

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?

Yes, 1. by Head of the institution.

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, I/C MDM/Cook.

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?

Yes

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, Maintained and inspected on daily basis.

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.

Kitchen 10\*8apporx

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?

NA

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

Yes

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

Yesyes all

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

Yes all

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

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

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

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 48

UDISE Code of School : 1220902303

Province : Jammu

Districts : Samba

Block of District : ghagwal

School Educational Zone : Ghagwal

CRC : rajpura

Type of School : Primary

Name of School : Gps refugee basti mawa

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

we are transporting by auto carrier

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

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines, fruits and eggs are not served. I/C 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?

nutritious meals is served and no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal but no system is available.

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

Menu is planned by the higher authority and weekly displayed in the School.

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

monitoring committee, V.E.C members & Higher authority,

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

Yes, Vegitable @50 gm and Dal@20 gm per student to primary & Vegitable @75 gm and dal@30 gm per student to 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?

Yes, 1. by Head of the institution.2. Any parent.

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, Head of the institution //C Teachers.

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?

Yes

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, Inspected on daily basis and entry 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.

yes Size 8 × 10

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?

na

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

yes .

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.

No

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

No

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, VEC is associated with MDM

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

NA

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



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

SNO : 49

UDISE Code of School : 1220905401

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : Primary

Name of School : Govt primary school paloora

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

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

Foodgrains are transported by the CA & PD Department and made available at 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?

Transporting by load carrier

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

fruits and egg are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

There is no system in School but I/C teacher to ensures nutritious meal

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 perscribed weekly menu and is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under 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?

Yes, 1. by Head of the institution 2. Local Adm.

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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

Yes

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?

na

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

Yes

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

Yes, one pressure cooker and other related utensils

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

Yes, one set for each student

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, one veranda

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

Smokeless chullah

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

Funds under scheme

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

No

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, VEC is associated with MDM

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

Non Available

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

cook

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 50

UDISE Code of School : 1220901603

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Govt MS radial

Type of School : Primary

Name of School : Govt primary school Radial

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

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

Foodgrains are transported from 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?

personel vehicle

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

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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?

There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

V.E.C members, Higher authority & monitoring committee

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

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

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?

Yes, 1. by Head of the institution. 2. Any parent. 3. VEC.

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

The responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes



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. Inspected daily

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.

Yes 15/8)

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?

NA

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

Yes 1bin

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

Yes 5

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 1

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 veranda 20/10

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 training

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, VEC is associated with MDM

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

cook

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.

1

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 51

UDISE Code of School : 1220904601

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC :

Type of School : Middle

Name of School : Govt. Middle school malani

1.Total No. of students enrolled in the school? : 40

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

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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 transporting by auto carrier

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

Egges and furits are not served. Vegitable for childern. Head of institution and I/C 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?

There is no way of measuring calorific value however. Nutritious meals is served

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & upper primary classes.

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?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

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, by Head of the institution //I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

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.

Yes

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 2

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 trained teachers

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, VEC is associated with MDM

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.



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

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 / helpers engaged by the department

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 52

UDISE Code of School : 1220902601

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : Mawa

Type of School : Middle

Name of School : Govt middle school chalyari

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

Transporting by load carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

System not available but I/C MDM try to serve nutritious meal 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, this is prescribed weekly menu displayed in school.

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

Higher authority, & V.E.C members

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

Yes, Vegetable-fifty gm and Dal-twenty gm to primary & Vegetable -seventy five gm and dal-thirty gm to UP.

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

No eggs & fruit

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. Headmaster of the institution.2. Any parent. .

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, through of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily on daily basis.

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.

Yes 11\*7

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?

NA

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

Yes 2 200kg

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

Yes 1 5lit

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 1

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.

Veranda 110\*7

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

Gas based and firewood

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 for this

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

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

appointed by the department

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



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

SNO : 53

UDISE Code of School : 1220900103

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ms ghagwal

Type of School : Primary

Name of School : PSHarsath down railway line

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

FCI transported the foodgrains and made available in Govt. Depot.

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 transporting by auto carrier

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

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

there is no system in School but I/C try to serve best meals.

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

planned by the District officer concerned, weekly menu displayed in the School.

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

V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

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

No.Not prescribed in menu.

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?

I/C of the institution.

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Yes

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?

NA

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

Yes 2

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 veranda

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

Gas

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 for this

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 54

UDISE Code of School : 1220901401

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC :

Type of School :

Name of School : Govt high school Sarthian

1.Total No. of students enrolled in the school? : 79

Total No. of students covered under Mid Day Meal Scheme : 41

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

Foodgrains are transported by the CA & PD Department and made available at 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?

By auto carrier

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

vegetable served for students not eggs and fruits in Schools. I/C MDM is ensured 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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal to the children.

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

there is perscribed weekly menu and is displayed in the School, planned by district authority.

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

Monitoring committee & V.E.C members

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

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

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. By Head of the institution.2. Any parent.

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained on daily basis.

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.

Yes 11\*7 size

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.

Yes

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / HELPER

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.

2

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.

Yes, Cook has got training of 10 days and got amount Rs. 2000.

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

DIET Monitors

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 55

UDISE Code of School : 1220905501

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School :

Name of School : Govt Pry School Madwal

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 from Govt. Depot.

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?

through Vehicle of CAPD

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

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

Nutritious meals provided for students. No way of measuring calorific value.

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

System not available in the School, I/C MDM serve nutritious meal.

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

Menu is planned by the District officer , and is displayed in the School.

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

V.E.C members & monitoring committee

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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

nil

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?

Yes, 1. by Head of the institution.2. VEC

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, Head of the institution

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?

Yes

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, Inspected on daily basis.

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.

Yes

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?

NA

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

Yes

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.

Yes2

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

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?

VECs/SMCs

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 / HELPER

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

non

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

1

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.

non

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

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

SNO : 56

UDISE Code of School : 1220902008

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : HSS Ghagwal

Type of School : Middle

Name of School : MS Sandhi

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

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

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

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 transporting by auto carrier

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

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

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?

There is no way of measuring calorific value however.

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

System not available in the School, head of the institution ensures nutritious meal to the children.

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

Menu planned by the District authority, and is displayed in the School.

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

Village Education Committee.

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

Yes, Vegetable -75 gm and dal-30 gm under UP and Vegetable-50 gm and Dal-20 gm under 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?

Yes, 1. By I/C of the institution.

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and 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.

Yes

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.

Yes. 1 bin 200 ltr plastic drum

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

Yes. 6 cooking utensils. 7 ltrs cookers 2 in number 4 tip and top 10 ltrs each

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 1

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. Veranda 36 X 6 feet

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

LPG

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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 / HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

non

8(iii). Total No. of Organizers,cooks and helper.

2

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.

non

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 57

UDISE Code of School : 905901

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : RAJPURA

Type of School : Primary

Name of School : Govt.Primary School PLOONA

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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, Head of the institution I/C MDM/Cook-Cum-Helpher.

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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 / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

nonm

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.

nonm

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 58

UDISE Code of School : 902201

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : G.Hr.sec. school Ghagwal

Type of School : Middle

Name of School : Gms Raghuchack

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution 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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal 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, there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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?

Yes, 1. Head of the institution. 2. parent. 3. VEC.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes

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. inspected daily and register entry is maintained propely.

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.

Yes pucca kitchen

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?

na

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 50 kg steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes full sized

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 1

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 sufficient space as required

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

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

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, VEC is associated with MDM

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 / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

non

8(iii). Total No. of Organizers,cooks and helper.

1

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.

non

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 59

UDISE Code of School : 1220906401

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : MS Ghagwal

Type of School : Primary

Name of School : P. S Jasath M.A.S

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 from 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?

Transported food Grains from Govt. depot through auto.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

63 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in schools.

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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitables -75 gm and dal-30 gm to UP classes & Vegitables-50 gm and Dal-20 gm to primary classes.

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?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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, By Head of the institution /Cooks

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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

No kitchen.

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one

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, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided to school

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA



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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 60

UDISE Code of School : 1220905702

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : Primary

Name of School : Govt.primary school khoara

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 & PD Department and made available at Govt. Depot.

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?

food Grains transported from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, egg & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

NA

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?

Yes, Head of the institution.

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, Cook-Cum-Helpher and I/C Teacher.

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?

Yes

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, Inspected and maintained on daily basis.

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.

No

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?

NA

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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.

No

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?

No

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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

Cook cum helper

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 61

UDISE Code of School : 1220900801

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : High School

Name of School : Govt.high school nichla

1.Total No. of students enrolled in the school? : 91

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

use private vehicle from transporting the foodgrains from Govt. depot to schools

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egg are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to Upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

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?

Yes, 1. Head of the institution. 2. Local Adm.

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. ByHead of the institution //C MDM.

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?

Yes

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, Maintained and inspected on daily basis.

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 12"-10"

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,150 kg plastic dustbin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

10-10 kg 2 patillahas 1 pressure cooker of 10 litre

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, varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chullhas and firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Hilly and no gas connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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, VEC is associated with MDM

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

Cook cum helper

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 62

UDISE Code of School : 1220900401

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : High School

Name of School : G.G. H. S. Ghagwal

1.Total No. of students enrolled in the school? : 47

Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI transported the foodgrains and made available in Govt. Depot.

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?

Transporting the food Grains from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable @50 gm and Dal@20 gm to primary & Vegitable @75 gm and dal@30 gm to 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?

Yes, 1. Head of the institution.2. VEC

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, Head of the institution /I/C MDM/Cooks

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?

Yes



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, Inspected on daily basis and entry 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 kitchen 16.9 feet by 9.9 feet store not available

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 50kg bin, 3 ,2kg bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes cooker 7ltr.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

47 plates, 47 spoons ,47glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

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 veranda 50feet by7 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No trained teachers

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 63

UDISE Code of School : 1220900901

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC :

Type of School : High School

Name of School : GHS RP SURARA

1.Total No. of students enrolled in the school? : 126

Total No. of students covered under Mid Day Meal Scheme : 84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at 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?

Transported food Grains from Govt. depot through auto carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system in School but I/C teacher to ensures nutritious meal

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 perscribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee members & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

3(vii). Are eggs, fruits etc. being served and how frequently?

na

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?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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, I/C MDM/Cook.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

Yes,pucca kitchen size 14 mt.length 18mt.breath

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 5

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 10lt.cooker and 1big tub etc

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 4

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.

Veranda taught light fan

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas, firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas costly little use

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No trained teachers

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

5

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 64

UDISE Code of School : 1220900102

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : Primary

Name of School : G.P.S.Harsath

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 from Govt. Depot.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

64 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee, V.E.C members & Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable @50 gm and Dal@20 gm per student to primary & Vegetable @75 gm and dal@30 gm per student to 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?

Yes, 1. by Head of the institution.

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, Head of the institution /I/C Teachers.

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?

Yes

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. Inspected daily

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.

No

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.

Yes

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

5(xii). Reason for not using gas based cooking and proposal to convert.

N.a.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 65

UDISE Code of School : 1220900805

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : R.P. Surara

Type of School : Primary

Name of School : Government Primary school Solah

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 lifted from Govt. depot/ take loan from FCI Department.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under 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?

Yes, 1. by Head of the institution.2. Any parent.

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, the responsibility of Head of the institution //C MDM/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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

Yes

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 10 of 5 kg each

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

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas used

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 66

UDISE Code of School : 122901701

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : HS Jatwal

Type of School : Middle

Name of School : Government Middle school Sangwali

1.Total No. of students enrolled in the school? : 93

Total No. of students covered under Mid Day Meal Scheme : 93

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

through private Vehicle .

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egges are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C 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?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available but I/C MDM try to serve nutritious meal 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, this is prescribed weekly menu displayed in school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members, Higher authority & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

not served

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?

Yes, 1. by Head of the institution 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected daily on daily basis.

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.

Kitchen cum store 12foot by10foot

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 500kg

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, 80 by 30 foot

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

3

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 67

UDISE Code of School : 1220900701

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Ghagwal

Type of School : High School

Name of School : Govt. HS Naran

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at 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?

Transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

there is no system in School but I/C try to serve best meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable and Dal-for primary & upper primary classes.

3(vii). Are eggs, fruits etc. being served and how frequently?

not mentioned in the menu

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?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

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, by Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Yes

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.

Yes

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.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Cooking gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO Plan for this

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?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

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.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.



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

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

non

8(iii). Total No. of Organizers,cooks and helper.

2

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.

non

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 68

UDISE Code of School : 1220908301

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Rajpura

Type of School : Primary

Name of School : Govt.P.S.Panj Grian Sainia

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 from 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?

we are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Egges and furits are not served. Vegitable for childern. Head of institution and I/C 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?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

there is perscribed weekly menu and is displayed in the School, planned by district authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

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?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

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, through of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained on daily basis.

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,40kgs

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,without wash basin

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.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas connection not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO Plan for this

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?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

non

8(iii). Total No. of Organizers, cooks and helper.

1

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.

non

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

NO

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 69

UDISE Code of School : 1220900302

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : GMS Rajpura

Type of School : Middle

Name of School : GBMS Rajpura

1.Total No. of students enrolled in the school? : 31

Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the District officer , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

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. Headmaster of the institution.2. Any parent. .

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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, Inspected on daily basis.

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.

Yes

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.

Yes

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

NO

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 70

UDISE Code of School : 1220901301

Province : Jammu

Districts : Samba

Block of District : Rajpura.

School Educational Zone : Ghagwal

CRC : Govt. girls middle school,Rajpura.

Type of School : High School

Name of School : Govt. High school,chack sadda.

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

personel vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, head of the institution ensures nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District authority, and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gram and Dal-20 gram under primary stage & Vegetable -75 gram and dal-30 gram under UP stage.

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?

I/C of the institution.

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected daily and 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 kitchen cum store 12\*10feet nearly.

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 quintal.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Container of sizes 50L, 30L, 25L and pressure cooker of 20L.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glasses only.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 1 in number.

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.long suitable veranda having full natural light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas based chullah.

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

NO

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 71

UDISE Code of School : 1220900308

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : HSS Rajpura

Type of School : Primary

Name of School : Govt NPS Basti no 2 Rajpura

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?

FCI transported the foodgrains and made available in Govt. Depot.

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 transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for students not eggs and fruits in Schools. I/C MDM is ensured 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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. By Head of the institution.2. Any parent.

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, Head of the institution

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

Puccan kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , (1) Patila 15 kg , Cooker-5ltr , Drum-2 : 10kg & 20kg , Water cooler=10ltr , Plates-24 , Glass-24 , Spoon-10 , Bucket-1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes , plate & glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, Tap water

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.

4 Veranda

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.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

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?

NO

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 72

UDISE Code of School : 1220904501

Province : Jammu

Districts : Samba

Block of District : Rajpura

School Educational Zone : Ghagwal

CRC : M S Raghu Chak

Type of School : Primary

Name of School : Govt. P.S. chak Lala

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 & PD Department and made available at 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?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal 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, there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable -75 gm and dal-30 gm under UP and Vegetable-50 gm and Dal-20 gm under primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

not in menu

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?

Yes, 1. by Head of the institution. 2. VEC

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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. inspected daily and register entry is maintained propely.

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 Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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.

Varanda

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.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

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, VEC is associated with MDM

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.

Yss

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yss

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 / HELPER

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 73

UDISE Code of School : 1220900903

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : H.S.RP Surara

Type of School : Primary

Name of School : P.S. Brah

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

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 transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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?

Yes, 1. By I/C of the institution.

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, Head of the institution /I/C MDM/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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

14x9 ,kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1, steel bin of 40 kg capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1, pressure cooker of 5 lt, 2 patila of 10 and 2 kg capacity

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.

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, veranda size is 24x 6

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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, VEC is associated with MDM

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 / HELPER

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 74

UDISE Code of School : 1220900906

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Odh

Type of School : Primary

Name of School : Govt.primary school, gunghar

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 lifted from Govt. depot/ take loan from FCI Department.

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?

By auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?

Yes



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, Inspected and maintained on daily basis.

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.

Yes

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 3

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.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / HELPER

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 75

UDISE Code of School : 1220903701

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : Mawa

Type of School : Middle

Name of School : Govt. MS Manguchack

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

through Vehicle of CAPD

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution 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?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to primary classes.

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?

Yes, 1. Head of the institution.2. parent. 3. VEC.

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, By Head of the institution /Cooks

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?

Yes

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, Maintained and inspected on daily basis.

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.

Yes

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 76

UDISE Code of School : 902001

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : None

Type of School : Primary

Name of School : Govt. Girls pry. School Taryal

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 & PD Department and made available at 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 transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

64 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in schools.

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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

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?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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, Cook-Cum-Helpher and I/C Teacher.

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?

Yes

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, Inspected on daily basis and entry 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.

Yes. As per norms

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1 steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes cooker 1 patila 2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes. Plate glass spoon

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes .1

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?

No

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

5(xii). Reason for not using gas based cooking and proposal to convert.

None

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 77

UDISE Code of School : 1220900910

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : R.P.Surara

Type of School : Primary

Name of School : Government Primary School Barla

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from 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?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, egges & furits not served for students in schools. 50 gm of vegitable for PS and 75 gm for upper primary served, I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system in School but I/C teacher to ensures nutritious meal

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 perscribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to Upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No eggs & fruit

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?

Yes, Head of the institution.

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. ByHead of the institution //C MDM.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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.

Yes

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?

na

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.

Yes 10

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.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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 / helpers engaged by the department

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 78

UDISE Code of School : 1220900904

Province : Jammu

Districts : Samba

Block of District : Ghagwal

School Educational Zone : Ghagwal

CRC : R.P Surara

Type of School : Middle

Name of School : Government Middle School, Dessian

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 & PD Department and made available at Govt. Depot.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and eggs are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C 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?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable @50 gm and Dal@20 gm to primary & Vegetable @75 gm and dal@30 gm to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No. Not prescribed in menu.

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?

Yes, 1. Head of the institution. 2. Local Adm.

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, Head of the institution /I/C MDM/Cooks

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?



Yes

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. Inspected daily

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.

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?

NA

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.

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

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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 / helpers engaged by the department

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 79

UDISE Code of School : 1220903802

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : GHAGWAL

Type of School : Primary

Name of School : PS Chhan Matlooni

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

Transported food Grains from Govt. depot through auto.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee members & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

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?

Yes, 1. Head of the institution.2. VEC

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, I/C MDM/Cook.

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?

Yes

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, Inspected daily and register entry is maintained on daily basis.

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 kitchen

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?

NA

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

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.

yes

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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

cook

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.

1

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 80

UDISE Code of School : 1220900101

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : GHAGWAL

Type of School : Middle

Name of School : MS HARSATH

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI transported the foodgrains and made available in Govt. Depot.

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?

food Grains transported from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C 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?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available but I/C MDM try to serve nutritious meal 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, this is perscribed weekly menu displayed in school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee, V.E.C members & Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable @50 gm and Dal@20 gm per student to primary & Vegitable @75 gm and dal@30 gm per student to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

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?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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, Head of the institution /I/C Teachers.

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?

Yes

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, Inspected daily on daily basis.

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.

Kitchen cum store

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.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 trained teachers

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?

VECs/SMCs

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

cook

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 81

UDISE Code of School : 1220908701

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : JATWAL

Type of School : Middle

Name of School : MS CHHAN MALAGRAN

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at 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?

use private vehicle from transporting the foodgrains from Govt. depot to schools

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

65 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

there is no system in School but I/C try to serve best meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under 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?

Yes, 1. by Head of the institution.

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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Monitor and register entry is maintained on daily basis.

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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School varanda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 82

UDISE Code of School : 1220900807

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : SURARA

Type of School : Middle

Name of School : GMS RATTAN PUR

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

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?

Transporting the food Grains from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C 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?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

there is perscribed weekly menu and is displayed in the School, planned by district authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members, Higher authority& monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm to primary & Vegitable -75 gm and dal-30 gm to UP.

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?

Yes, 1. by Head of the institution.2. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

The responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained on daily basis.

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.

Kitchen cum store

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.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 training

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

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

no training

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 83

UDISE Code of School : 1220901002

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : RAJPURA

Type of School : Middle

Name of School : GMS SANOORA

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

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?

Transported food Grains from Govt. depot through auto carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egges are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the District officer , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable and Dal-for primary & upper primary classes.

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?

Yes, 1. by Head of the institution 2. Local Adm.

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, by Head of the institution //I/C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected on daily basis.

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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 for this

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 84

UDISE Code of School : 1220907301

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : JATWAL

Type of School : Primary

Name of School : PS TRELI

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 from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, head of the institution ensures nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District authority, and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-fifty gm and Dal-twenty gm to primary & Vegetable -seventy five gm and dal-thirty gm to UP.

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?

Yes, 1. by Head of the institution. 2. Any parent. 3. VEC.

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, through of Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Inspected daily and 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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School varanda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 training

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, VEC is associated with MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NA

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 85

UDISE Code of School : 1220901505

Province : JAMMU

Districts : SAMBA

Block of District : GHAGWAL

School Educational Zone : Ghagwal

CRC : JATWAL

Type of School : Primary

Name of School : PS CHHAN KANHA

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 & PD Department and made available at 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?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Egges and furits are not served. Vegitable for childern. Head of institution and I/C 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?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gm and Dal-20 gm per child under primary class& Vegetable -75 gm and dal-30 gm per child under UP class.

3(vii). Are eggs, fruits etc. being served and how frequently?

NA

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?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

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, Head of the institution /Cook-Cum-Helpher.

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?

Yes

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. Inspected daily and entry is maintained on daily basis.

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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School varanda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 training

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, VEC is associated with MDM

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 / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

non

8(iii). Total No. of Organizers,cooks and helper.

2

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.

non

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 86

UDISE Code of School : 1220903502

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : MAWA

Type of School : Primary

Name of School : PS JHANDA

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 from 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?

through private Vehicle .

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and eges are not servied in our School. I/C 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?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal 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 , there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

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. Headmaster of the institution.2. Any parent. .

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, the responsibility of I/C MDM/Cook-Cum-Helpher.

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?

Yes

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. inspected daily and register entry is maintained propely.

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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 87

UDISE Code of School : 1220905301

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : MAWA

Type of School : Primary

Name of School : PS NADALA

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 & PD Department and made available at Govt. Depot.

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?

Transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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?

I/C of the institution.

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, Head of the institution

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?

Yes

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, Inspected and entry is maintained on daily basis.

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.

Kitchen cum store

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School varanda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 88

UDISE Code of School : 1220902302

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : MAWA

Type of School : Primary

Name of School : GPS MAWA

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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?

we are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for students not eggs and fruits in Schools. I/C MDM is ensured 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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

na

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. By Head of the institution.2. Any parent.

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, By Head of the institution /teacher/Cook-Cum-Helpher.

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?

Yes

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, Inspected and maintained on daily basis.

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.

Kitchen cum store

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?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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

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?

VECs/SMCs

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.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 89

UDISE Code of School : 1220908601

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : RAGHUCHAK

Type of School : Primary

Name of School : PS SADWAL

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI transported the foodgrains and made available in Govt. Depot.

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?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured 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?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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?

Yes, 1. by Head of the institution.2. VEC

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, Head of the institution //C MDM/Cook-Cum-Helpher.

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?

Yes

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, Maintained and inspected on daily basis.

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.

Kitchen cum store

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School veranda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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?

VECs/SMCs

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Ghagwal in Samba

SNO : 90

UDISE Code of School : 1220901302

Province : JAMMU

Districts : SAMBA

Block of District : RAJPURA

School Educational Zone : Ghagwal

CRC : RAGHUCHAK

Type of School : Primary

Name of School : PS CHAK SADDA

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 & PD Department and made available at 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?

personel vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School.

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?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

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?

Yes, 1. By I/C of the institution.

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. By efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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?



Yes

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, Inspected on daily basis and entry 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.

Kitchen cum store

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.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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.

School varanda is used for serving

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based but no fuel charges being provided by Govt.

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 trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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, VEC is associated with MDM

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 / helpers engaged by the department

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.

2

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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 involved in the preparations of meals

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

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, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY