

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 321

UDISE Code of School : 01170700207

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Sarthal

Type of School : Higher Secondary

Name of School : HSS Sarthal

1. Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 322

UDISE Code of School :

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Higher Secoundary

Name of School : HSS Filler

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

Total No. of students covered under Mid Day Meal Scheme : 0

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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 transpoted in the vihcal of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

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

As per the Guidelines of the scheem , 50 gm of vagetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children . Fruits and eggs are not served in the 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 meal is served in the school. There is no way off measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

0

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 323

UDISE Code of School : 01170701507

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : High School

Name of School : HS Sangrambhata

1. Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 324

UDISE Code of School : 01170701505

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : High School

Name of School : HS Pochhal

1.Total No. of students enrolled in the school? : 56

Total No. of students covered under Mid Day Meal Scheme : 56

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 325

UDISE Code of School : 01170701702

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : High School

Name of School : HS Seergwari

1. Total No. of students enrolled in the school? : 54

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 326

UDISE Code of School : 01170701901

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : High School

Name of School : HS Trigam

1.Total No. of students enrolled in the school? : 127

Total No. of students covered under Mid Day Meal Scheme : 127

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 327

UDISE Code of School : 01170701801

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : High School

Name of School : HS Srawan

1.Total No. of students enrolled in the school? : 113

Total No. of students covered under Mid Day Meal Scheme : 113

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 328

UDISE Code of School : 01170701103

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : High School

Name of School : HS Keshwan

1. Total No. of students enrolled in the school? : 78

Total No. of students covered under Mid Day Meal Scheme : 78

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 329

UDISE Code of School : 01170700606

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : High School

Name of School : HS Shanna

1. Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 330

UDISE Code of School : 01170701911

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : High School

Name of School : HS Galigarh

1.Total No. of students enrolled in the school? : 61

Total No. of students covered under Mid Day Meal Scheme : 61

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 331

UDISE Code of School : 01170700206

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : High School

Name of School : GHS Sarthal

1. Total No. of students enrolled in the school? : 107

Total No. of students covered under Mid Day Meal Scheme : 107

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 332

UDISE Code of School : 01170700701

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : High School

Name of School : GHS Ghan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

30

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 333

UDISE Code of School : 01170703001

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : MS Malipath

1. Total No. of students enrolled in the school? : 68

Total No. of students covered under Mid Day Meal Scheme : 68

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 334

UDISE Code of School : 01170702501

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : MS City Middle Boys

1.Total No. of students enrolled in the school? : 57

Total No. of students covered under Mid Day Meal Scheme : 57

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 335

UDISE Code of School : 01170702010

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : MS Sarkoot Boys

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 336

UDISE Code of School : 01170702201

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : MS Bagwan Mohalla

1.Total No. of students enrolled in the school? : 92

Total No. of students covered under Mid Day Meal Scheme : 92

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 337

UDISE Code of School : 01170700806

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : GMS Hudri

1.Total No. of students enrolled in the school? : 67

Total No. of students covered under Mid Day Meal Scheme : 67

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 338

UDISE Code of School : 01170702502

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : MS City Middle Girls

1.Total No. of students enrolled in the school? : 51

Total No. of students covered under Mid Day Meal Scheme : 51

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

2000

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 339

UDISE Code of School : 01170702007

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : GMS Sarkoot

1. Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

30

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 340

UDISE Code of School : 01170703503

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : GMS Semna

1. Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

30

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 341

UDISE Code of School : 01170701203

Province : Jammu

Districts : Kishtwar

Block of District : kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : GMS BhoopNagar

1.Total No. of students enrolled in the school? : 83

Total No. of students covered under Mid Day Meal Scheme : 83

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 342

UDISE Code of School : 01170700605

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Filler

1. Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 Patila Large 1 small and one cooker Medium

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 343

UDISE Code of School : 01170703501

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS Panditgam

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

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

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 1 Patila Large 1 small and one cooker Medium

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

30

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 344

UDISE Code of School : 01170701506

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Upper Primary and Primary

Name of School : UPS Pochhal

1. Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 345

UDISE Code of School : 01170701601

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Pakalan

1.Total No. of students enrolled in the school? : 69

Total No. of students covered under Mid Day Meal Scheme : 69

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 346

UDISE Code of School : 01170702002

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : UPS Matta

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

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

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

20

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

2000

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 347

UDISE Code of School : 01170700301

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Chandali

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 348

UDISE Code of School : 01170701905

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Mandri

1. Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 349

UDISE Code of School : 01170701105

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Nagnigarh

1. Total No. of students enrolled in the school? : 115

Total No. of students covered under Mid Day Meal Scheme : 115

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

80

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 350

UDISE Code of School : 01170701102

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Jungna

1.Total No. of students enrolled in the school? : 65

Total No. of students covered under Mid Day Meal Scheme : 65

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

60

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 351

UDISE Code of School : 01170703801

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Mailan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

30

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 352

UDISE Code of School : 01170700402

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Dharbadan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

20

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 353

UDISE Code of School : 01170700702

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Narwar

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 354

UDISE Code of School : 01170700101

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Anjole

1. Total No. of students enrolled in the school? : 51

Total No. of students covered under Mid Day Meal Scheme : 51

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 355

UDISE Code of School : 01170701001

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Angara

1. Total No. of students enrolled in the school? : 56

Total No. of students covered under Mid Day Meal Scheme : 56

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 356

UDISE Code of School : 01170701002

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Bagran Hill

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

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

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 357

UDISE Code of School : 01170701003

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Bagran Nallah

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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

Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

50

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 358

UDISE Code of School : 01170700205

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Pingal

1. Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

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

No

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

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

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



Yes , this is the responsibility of MDM incharge and cook-cum-helper

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

Yes

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

Not on Daily Basis

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

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

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

Yes 2 large and one small size Patila

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

40

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 Through tap

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.

Gas connection Not sanctioned

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

No plan to train teacher and organiser

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

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

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

Village Education Committee/School Management Committee is responsible for engagement of CCH

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

No

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

NO

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

Some mothers are actively invlved in the superivision and prepration of meals

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

Zeo,CEO,DIET Principal and joint director have been doing moniotring

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

No But DIET principal has been doing Monitoring MDM Scheme

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

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 359

UDISE Code of School : 01170703504

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS SEMANA

1. Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

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

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

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

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

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

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

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

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 360

UDISE Code of School : 01170702903

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS Girls Astyan Bala

1. Total No. of students enrolled in the school? : 74

Total No. of students covered under Mid Day Meal Scheme : 74

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 361

UDISE Code of School : 01170700808

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : UPS Traksena

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 362

UDISE Code of School : 01170703802

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : UPS Lanyal

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 363

UDISE Code of School : 01170701903

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Hasti

1. Total No. of students enrolled in the school? : 48

Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 364

UDISE Code of School : 01170700602

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Hadadpura

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 365

UDISE Code of School : 01170703202

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS WARD NO.2

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 366

UDISE Code of School : 01170703004

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : UPS Link Road

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 367

UDISE Code of School : 01170701401

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Upper Pora

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 368

UDISE Code of School : 01170700604

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Kuriya

1.Total No. of students enrolled in the school? : 59

Total No. of students covered under Mid Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 369

UDISE Code of School : 01170701005

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Gamrah

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 370

UDISE Code of School : 01170701701

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Kudna

1. Total No. of students enrolled in the school? : 70

Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 371

UDISE Code of School : 01170700403

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Upper Primary and Primary

Name of School : UPS Dramwagan

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 372

UDISE Code of School : 01170701104

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Nagri

1. Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 373

UDISE Code of School : 01170702101

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS Wasserkund

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 374

UDISE Code of School : 01170703003

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Upper Primary and Primary

Name of School : UPS SEMAN KADAL

1.Total No. of students enrolled in the school? : 35

Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 375

UDISE Code of School : 01170701111

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Balna

1. Total No. of students enrolled in the school? : 84

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 376

UDISE Code of School : 01170702705

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS MINI BUS STAND WARD NO. 07

1. Total No. of students enrolled in the school? : 54

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 377

UDISE Code of School : 01170702904

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS MATTOO MOHALLA KISHTWAR

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 378

UDISE Code of School : 01170702706

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS ZARGER MOHALLA WARD NO.7

1.Total No. of students enrolled in the school? : 97

Total No. of students covered under Mid Day Meal Scheme : 97

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 379

UDISE Code of School : 01170702303

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS UMER MOHALLA KISHTWAR

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 380

UDISE Code of School : 01170700503

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Phagwara

1. Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 381

UDISE Code of School : 01170700508

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Upper Primary and Primary

Name of School : UPS Drab Sarthal

1. Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 382

UDISE Code of School : 011700701006

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Marwari

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 383

UDISE Code of School : 01170701112

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Upper Primary and Primary

Name of School : UPS Panthna

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 384

UDISE Code of School : 01170702801

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Upper Primary and Primary

Name of School : UPS WARD NO 6

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 385

UDISE Code of School : 01170701503

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Upper Primary and Primary

Name of School : UPS Kundali

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 386

UDISE Code of School : 01170700703

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Upper Primary and Primary

Name of School : UPS Bhagran Par

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 387

UDISE Code of School : 01170701921

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Sheikhpura Mailan

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 388

UDISE Code of School : 01170701908

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Upper Primary and Primary

Name of School : UPS Ramli

1. Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 389

UDISE Code of School : 01170701301

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Upper Primary and Primary

Name of School : UPS Lawa-A

1. Total No. of students enrolled in the school? : 63

Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-2. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

80

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 390

UDISE Code of School : 01170700901

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : GPS Janwas

1. Total No. of students enrolled in the school? : 1565

Total No. of students covered under Mid Day Meal Scheme : 1565

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

70

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 391

UDISE Code of School : 01170701502

Province : Jammu

Districts : Kishtwar

Block of District : kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Primary

Name of School : GPS Hatta

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 392

UDISE Code of School : 01170703203

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : GPS Bun Astan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 393

UDISE Code of School : 01170703502

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : GPS Zewar

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 394

UDISE Code of School : 01170701902

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : GPS Trigam

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 395

UDISE Code of School : 01170700401

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : GPS Thakrie

1. Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 396

UDISE Code of School : 01170700805

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : GPS Brahmin Mohalla

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 397

UDISE Code of School : 01170700801

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : GPS Bimarnag

1. Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 398

UDISE Code of School : 01170700404

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : GPS Dharbadan

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 399

UDISE Code of School : 001170703401

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Pootinag

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 400

UDISE Code of School : 01170700501

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : PS Changam-A

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 401

UDISE Code of School : 01170700201

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Dada

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 402

UDISE Code of School : 01170701504

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Primary

Name of School : PS Machigad

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 403

UDISE Code of School : 01170700902

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : PS Shrawal

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 404

UDISE Code of School : 01170701912

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Kunja

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 405

UDISE Code of School : 01170701909

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Usdhar

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 406

UDISE Code of School : 01170700507

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Phagomarh

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 407

UDISE Code of School : 01170701910

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Wani

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 408

UDISE Code of School : 01170701202

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Bun Kuleed

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 409

UDISE Code of School : 01170700804

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Rajput Basti Hidyai

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 410

UDISE Code of School : 01170701201

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : GPS Barilgam

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 411

UDISE Code of School : 01170702102

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Malipeth

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 412

UDISE Code of School : 01170700603

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Khalwaji

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 413

UDISE Code of School : 01170700502

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : PS Drab Agral

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 414

UDISE Code of School : 01170700802

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Drab Hidyai

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 415

UDISE Code of School : 01170700610

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Arya Basti

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 416

UDISE Code of School : 01170700903

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Sarthal

Type of School : Primary

Name of School : PS Tankna

1. Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 417

UDISE Code of School : 01170701906

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Pedal

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 418

UDISE Code of School : 01170700212

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : PS Changam-B

1. Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 419

UDISE Code of School : 01170701101

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Gamas

1. Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 420

UDISE Code of School : 01170702001

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Bera Bhatta

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 421

UDISE Code of School : 01170701802

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Bharthana

1.Total No. of students enrolled in the school? : 48

Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 422

UDISE Code of School : 01170701511

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Primary

Name of School : PS Bindraban

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 423

UDISE Code of School : 01170703701

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Gurian

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 424

UDISE Code of School : 01170701113

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Gwari Anjole

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

2000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 425

UDISE Code of School : 01170701922

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Khoj Mohalla Mandri

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 426

UDISE Code of School : 01170701110

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Morna

1.Total No. of students enrolled in the school? : 35

Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 427

UDISE Code of School : 01170701108

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Wardo Pootinag

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 428

UDISE Code of School : 01170701919

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Warda

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 429

UDISE Code of School : 01170700609

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Aryagam

1. Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 430

UDISE Code of School : 01170700405

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Dhara

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 431

UDISE Code of School : 01170700707

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Doori

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 432

UDISE Code of School : 01170701602

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Godsa

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 433

UDISE Code of School : 01170700705

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Ghan-B

1. Total No. of students enrolled in the school? : 77

Total No. of students covered under Mid Day Meal Scheme : 77

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

60

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 434

UDISE Code of School : 01170703804

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS KHALLAN

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 435

UDISE Code of School : 01170701920

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Thamlan

1. Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 436

UDISE Code of School : 01170701107

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Watwari

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 437

UDISE Code of School : 01170700211

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Zadwan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 438

UDISE Code of School : 01170701009

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Kahil

1.Total No. of students enrolled in the school? : 49

Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 439

UDISE Code of School : 01170700402

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Pora

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 440

UDISE Code of School : 01170700810

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Katersemna

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 441

UDISE Code of School : 01170700611

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Bhatpora

1. Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 442

UDISE Code of School : 01170700210

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : sarthal

Type of School : Primary

Name of School : PS Lawa-B

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 443

UDISE Code of School : 01170701918

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Chanpora Hasti

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 444

UDISE Code of School : 01170701510

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Primary

Name of School : PS Rarpatan

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 445

UDISE Code of School : 01170701512

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Pochhal

Type of School : Primary

Name of School : PS Dramangwari

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 446

UDISE Code of School : 01170700706

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Beighpora

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 447

UDISE Code of School : 01170701010

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Daranji

1. Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

40

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 448

UDISE Code of School : 01170703901

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Thakraie

Type of School : Primary

Name of School : PS Danger Mohalla Kuriya

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 449

UDISE Code of School : 01170702905

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Bhandari Mohalla Ward No 5

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 450

UDISE Code of School : 01170702801

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Dar Mohalla Ward No 6

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 451

UDISE Code of School : 01170703506

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Tanggwari

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 452

UDISE Code of School : 01170702202

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS New Bus Stand Ward No 12

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 453

UDISE Code of School : 01170702303

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS KANDOO MOHALLA WARD NO 12

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 454

UDISE Code of School : 01170702402

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Noorabad Ward no 10

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 455

UDISE Code of School : 01170703005

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS MIR MOHALLA MALIPETH WARD NO 4

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 456

UDISE Code of School : 01170702105

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Sheikh Mohalla Malipath

1. Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 457

UDISE Code of School : 01170702011

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Tulsi Nager Matta

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 458

UDISE Code of School : 01170702709

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Abu Baqar

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 459

UDISE Code of School : 01170702708

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : City

Type of School : Primary

Name of School : PS Tapal Mohalla

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 460

UDISE Code of School : 01170701012

Province : Jammu

Districts : Kishtwar

Block of District : Drabshalla

School Educational Zone : Kishtwar

CRC : Krool

Type of School : Primary

Name of School : PS Lower Angara

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.



## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 461

UDISE Code of School : 01170701803

Province : Jammu

Districts : Kishtwar

Block of District : Thakarie

School Educational Zone : Kishtwar

CRC : Keshwan

Type of School : Primary

Name of School : PS Bhatpora Sranwan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 462

UDISE Code of School : 01170703304

Province : Jammu

Districts : Kishtwar

Block of District : Kishtwar

School Educational Zone : Kishtwar

CRC : Sarkoot

Type of School : Primary

Name of School : PS Shah Mohalla W. No. 1

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Dept. Who shall ensure that the actual quality and quantity reaches to the Govt. Dept./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way of measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?



Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the superivision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

SNO : 463

UDISE Code of School : 01170701923

Province : Jammu

Districts : Kishtwar

Block of District : Trigam

School Educational Zone : Kishtwar

CRC : Trigam

Type of School : Primary

Name of School : PS Akbarabad mailan

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?

Foodgrain are transported by the CA&PD Dept. and made available at Govt. Dept. Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicle of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./Fair Price Shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the Guidelines of the scheme, 50 gm of vegetable for primary deptt. / 75 gm for upper primary should be served in cooked meal served to the children. Fruits and eggs are not served in the 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 meal is served in the school. There is no way off measuring calorific value in however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school. But we try to served 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 distt. Officer concerned . There is a prescribed weekly menu and is displayed in the school to . Some time it may changed subject to the availability of foodgrain.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetable 50 gm dal 29gm under primary. And vegetable 75 gm dal 30 gr 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

i) By head of the school

ii) Any Parent

iii) Local Administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on Daily Basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily , Yes registered 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.

Y

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. Number-1. Size-2'x2'x3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 large and one small size Patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20

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 Through tap

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.

Gas connection Not sanctioned

6(i). Details of plan to train teachers and organizers/cooks/helpers?



No plan to train teacher and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC, are actively involved in the MDM Scheme

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 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.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Education Committee/School Management Committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively invlved in the supervision and prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

Zeo,CEO,DIET Principal and joint director have been doing moniotring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No But DIET principal has been doing Monitoring MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

Yes Registrar of Jammu univerisity have been assigned the duty for social audit of MDM Scheme.