

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

SNO : 866

UDISE Code of School : 1140504901

Province : Jammu

Districts : Kathua

Block of District : KEERIAN

School Educational Zone : LAKHANPUR

CRC : KUTLEHAR

Type of School : High School

Name of School : GOVT. HS BASANTPUR

1.Total No. of students enrolled in the school? : 181

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

YES

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

NO

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

NA

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

YES

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

YES

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

YES

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

YES

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

YES

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

YES

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

YES, VERANDA

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

SMOKELESS CHULLHAS

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

INSUFFICIENT FUNDS

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

AT DISTRICT LEVEL

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

YES

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

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

YES

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

YES

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

COOKS/HELPER

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

NA

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

2

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

NA

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

COOK

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

VILLAGE LEVEL EDUCATION COMMITTEE

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

NA

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

YES

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 867

UDISE Code of School : 1140501401

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : KUTLEHAR

Type of School : Middle

Name of School : Govt. Middle school Bijjit

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

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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?

Nil

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?

Nil

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

Yes 2 tin

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Firewood

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

Due to availability of firewood

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

Nil

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

Yes

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

Nil

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.

Nil

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

Nil

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

Cooks

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

Nil

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.

Nil

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

Yes

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

Yes

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

Nil

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

Nil

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 868

UDISE Code of School : 1140503406

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : GMS Patyari

Type of School : Primary

Name of School : PS Kanyari clubbed with MS Patyari

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

yes

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

no

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

no

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

LPG

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

no

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

2

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

yes

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



yes

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

yes

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

yes

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

cook

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

no

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

1

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

no

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

no

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

through VEC

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?

na

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 869

UDISE Code of School : 1140503201

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Chak Ram singh

Type of School : Middle

Name of School : Middle school Mehtabpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes

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

No

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

NA

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

Yes

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

Yes 3 patila 2 cookers

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

LPG

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

NA

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

No

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

Yes

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

Keep check on

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

Yes

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

Yes

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

Cooks

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.

One thousand each

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

VEC and ZEO

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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



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

SNO : 870

UDISE Code of School : 1140500301

Province : Jammu

Districts : Kathua

Block of District : Kerian Gandyal

School Educational Zone : LAKHANPUR

CRC : Tridwan

Type of School : High School

Name of School : GOVT HIGH SCHOOL TRIDWAN

1.Total No. of students enrolled in the school? : 129

Total No. of students covered under Mid Day Meal Scheme : 95

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes. Size 8x10 ft.

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

No

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

Food made at school.

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

Yes. 1drum =1quintal. 10 drums=5kg

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

Yes. 10 No. Size 10kg each

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

No

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

Yes. 3 No.

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

Yes.

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

Yes.

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

No

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

Firewood

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

Non availability by department.

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

No training.

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

Yes . Only. VEC

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

Option 1

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

No

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

3

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

No

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

1000 per month each.

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

VEC decides

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?

Never

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 871

UDISE Code of School : 1140502801

Province : Jammu

Districts : Kathua

Block of District : kathua

School Educational Zone : LAKHANPUR

CRC : hss keerian

Type of School : Middle

Name of School : ups chak gota

1.Total No. of students enrolled in the school? : 103

Total No. of students covered under Mid Day Meal Scheme : 103

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes

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

No

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

na

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

Yes

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

6

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

firewood

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

Due to lackage of proper funding.

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

No

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

Yes

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

Nil

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.

No

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

No

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

Cooks

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.

cook and helper

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

VLEC

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 872

UDISE Code of School : 1140505501

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC :

Type of School : Middle

Name of School : Govt Middle School Kutlehar

1.Total No. of students enrolled in the school? : 117

Total No. of students covered under Mid Day Meal Scheme : 117

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

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

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?

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

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

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

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

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

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

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

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

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

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

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?

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

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

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

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

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

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

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of



cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

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

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

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

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

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 873

UDISE Code of School : 1140501501

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : High School

Name of School : Govt. High school Hote

1.Total No. of students enrolled in the school? : 77

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

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes 16.5 by 9.5 feet

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?

With in school

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?

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

One plastic bin

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

Yes Two big pan & 10ltr cooker

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

Yes plate glass

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

Yes

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

Yes

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

Yes

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

Veranda 38by6 feet

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

Gas and firewood chullhas

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

Non ability of gas cylinder on proper time

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

No

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

Yes

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

All the yes carefully participated in the scheme

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

Two cooks

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

No

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

2

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

No

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

Yes

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

Zonal Education Office

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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



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

SNO : 874

UDISE Code of School : 1140501101

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : Hote

Type of School : Middle

Name of School : Govt.Middle School Jamalpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

yes,

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

no

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

n.a

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

yes,50kg capacity, aluminium bins

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

yes,4patilas big and a pressure cooker 15ltrs.

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

yes

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

yes,2

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

yes

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

yes

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

yes verandah size 20'x6"

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.

There is always problem of refilling and transportation of gas cylinder as the school is located at a distance of 17 km from the nearest gas refilling centre and there is shortage of funds to get the gas cylinder refilled.

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

time to time training organised by Higher authorities.

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

yes

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

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 helpers engaged on the recommendations of VLEC

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

n.a

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.

n.a

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

Rs.1000 per month

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

Govt.on the recommendations of VLEC

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?

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITYHAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

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

SNO : 875

UDISE Code of School : 1140502701

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Higher secondary hatli

Type of School : Middle

Name of School : G.M.S Maroli

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

yes

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

no

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

na

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

gas

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

na

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

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

yes

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

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

cookcum helper

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

na

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

2

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

na

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

cook

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

vlec

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

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

yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 876

UDISE Code of School : 1140500401

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Primary

Name of School : GPS Rakhey

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes

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

No

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Varanda

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

Fire wood

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

Funds not available

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

NA

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

Yes

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



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

Yes

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

Yes

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

Cooks

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

No

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

1

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

No

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

Yes

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

VLEC

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 877

UDISE Code of School : 1140506401

Province : Jammu

Districts : Kathua

Block of District : KEERIAN

School Educational Zone : LAKHANPUR

CRC : KEERIAN

Type of School : Middle

Name of School : GOVERNMENT MIDDLE SCHOOL RAM NAGAR

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

YES ,8 FT BY 10FT

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

NO

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

NO

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

YES 3

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

YES

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

YES

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

YES

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

YES

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

YES

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

YES

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

TRADITIONAL FIREWOOD

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

NOT AVAILABLE

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

NO

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

YES

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

1COOK/HELPER

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

NO

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

2

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

NO

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

YES

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

YES

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?

YES

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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



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

SNO : 878

UDISE Code of School : 114050592

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandya

School Educational Zone : LAKHANPUR

CRC :

Type of School : Higher Secondary School

Name of School : HSS Keerian

1.Total No. of students enrolled in the school? : 216

Total No. of students covered under Mid Day Meal Scheme : 50

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes 10 x 8 pucca kitchen

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

No

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

No

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

Yes, 1 bin of steel bin

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

Yes, 1 cooker, 3 patias

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

No

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

Yes 1

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

Yes

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

Yes

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

Yes

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

Traditina method

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

Not provided by Higher Secondary school

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

No

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

Yes

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

No

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

Yes

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

Yes

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

Cooks engaged by the Dept

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.

Cook 1000 per month

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

Cooks are engaged by Dept.

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 879

UDISE Code of School : 1140500305

Province : Jammu

Districts : Kathua

Block of District : Kerrian Gandyal

School Educational Zone : LAKHANPUR

CRC : Tridwan

Type of School : Primary

Name of School : Govt.New Primary School Lower Tridwan

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes 16x8 ft.

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

No

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

Nil

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

Yes. 1 no

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

3 Nos

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

Yes

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

No

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

No

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

No

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

No

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

Fire wood

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

Not provided by department.

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

No training till date

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

Yes

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

Not any

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

Option 1

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.

1000

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

Department on VEC resolution

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?

Never

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 880

UDISE Code of School : 1140503413

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC :

Type of School : High School

Name of School : Govt. High School Janglote

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes, kitchen 80 sq. ft.,store 170 sq. ft.

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?

Yes ,with in premises.

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?

By tasting

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

Yes, only one of size 2.40qd.,plastic in nature

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

Yes, one pressure cooker of 10 Lt.,three patila:two are of 20 Lt.and one is of 50 Lt.

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

Yes(plates, glass and spoon one each per child)

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

Yes ,only one

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

Yes

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

Yes

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

Yes, open varanda.Size is 50 by 5.

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

Traditional method of firewood

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

Not received .

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

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 via VEC's and MTA's

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



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

Yes

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

Yes

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

Cooks

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.

Cook

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

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

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

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 881

UDISE Code of School : 1140502402

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : High School

Name of School : GHS GAITERWAN

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes

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

Yes

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?

By self checking

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

Yes 5 dustbin

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Traditional method od firewood

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

Not available in school

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

Personal training

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

Yes

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

## No details

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

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

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

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

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

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

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

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

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

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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



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

SNO : 882

UDISE Code of School : 1140501902

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : kharote

Type of School : Middle

Name of School : Govt.M.S. Jagatpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

No

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

No

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

nil

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

yes 3 plastic

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

yes

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

yes

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

No

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

yes

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

yes

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

yes veranda

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

gas based

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

nil

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

trained by Fci

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

yes

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

nil

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

yes

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

yes

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

Cooks

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

nil

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

3

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

nil

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

Rs.1000/=

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

VEC

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

No

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

nil

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 883

UDISE Code of School : 1140501304

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS HATLI

Type of School : Middle

Name of School : GMS MALOOH

1.Total No. of students enrolled in the school? : 29

Total No. of students covered under Mid Day Meal Scheme : 29

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

YES

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

NO

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

NA

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

YES

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

YES

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

YES

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

YES

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

YES

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

YES

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

YES VERANDA

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

GAS

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

NA

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

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?

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

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

Yes

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

Yes

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

Cooks

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

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.

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

Cook

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

Vlec

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

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

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 884

UDISE Code of School : 1140502601

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : GHSS Hatli

Type of School : Primary

Name of School : Govt. Primary school kalaspur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes

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

No

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

No

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

No

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

No

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

Yes

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



No

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

Yes

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

Yes

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

Cook

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

No

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

1

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

No

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

Yes

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

Vec

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

No

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

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 885

UDISE Code of School : 1140503405

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Patyari

Type of School : Middle

Name of School : Govt. Middle school Patyari

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

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

No

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

NA

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

Yes 4

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

Yes 3

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

NA

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

Yes

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

NA

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

Yes

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

Yes

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

Cooks

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

No

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

1

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

No

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

Yes

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

School Village committee

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

No

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

No

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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



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

SNO : 886

UDISE Code of School : 1140505601

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC :

Type of School : Middle

Name of School : M S Dhanna

1.Total No. of students enrolled in the school? : 93

Total No. of students covered under Mid Day Meal Scheme : 93

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes

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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Pucca kitchen

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

Cooked in school kitchen and serves hot and fresh daily

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?

H M deutes one teacher daily to check and taste the meal daily

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

No

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

Yes, Pressure cooker = One of 17 litres, Patila = one of 26 inches, Patila = one of 13 inches, plates = 60, Glass = 60, Spoons = 60, jug = 2, bucket = 2

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

Nil

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

At Zonal level

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

Yes

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

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

Yes

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

Yes

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

Cooks

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

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.

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

Cooks

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

VLEC

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 887

UDISE Code of School : 1140502003

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Middle

Name of School : G.m.s.Mora Dharallan

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

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

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

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

Yes



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

Not on daily basis

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

Yes they are inspected daily. Yes register entry is made on daily basis

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

Yes pucca

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

No

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

No

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

No

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

Yes 25 glass and 25 plates

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas

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

Gas used

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

No

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

Yes

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

Yes

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

Yes

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

Yes

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

Cook

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

No

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

1

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

No

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

No

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

VIEC

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?

Yes

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

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

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

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

SNO : 888

UDISE Code of School : 1140504501

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : GHSS KEERIAN

Type of School : Middle

Name of School : GMS JANDORE

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes kitchen cum store available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, two verandas

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil



7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC Members

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 889

UDISE Code of School : 1140500701

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Hsshatli

Type of School : Middle

Name of School : GMS sawla

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC

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?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 890

UDISE Code of School : 1140503410

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Patyari

Type of School : Primary

Name of School : GPS Gajrair

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Nil

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Nil

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 891

UDISE Code of School : 1140503409

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Patyari

Type of School : Middle

Name of School : UPS Balli Tallai.

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes y

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas used

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

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

Yes

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

No

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 892

UDISE Code of School : 1140506203

Province : Jammu

Districts : Kathua

Block of District : Kerrian Gandyal

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : Primary

Name of School : NPS upper Dhanore

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes one cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC and Zeo

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 893

UDISE Code of School : 1140502004

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : ZEO

Type of School : Middle

Name of School : GGMS Kharote

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2Tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

DDO

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 894

UDISE Code of School : 1140503101

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : GHSS Hatli

Type of School : Primary

Name of School : GPS Patoli

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varanda 20by5

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1 thousand rupees

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 895

UDISE Code of School : 1140507101

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : High School

Name of School : High school lakhanpur kathua

1.Total No. of students enrolled in the school? : 244

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes (12x6)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.3

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes (30×6).veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Head master

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?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 896

UDISE Code of School : 1140505901

Province : Jammu

Districts : Kathua

Block of District : Jandor

School Educational Zone : LAKHANPUR

CRC : Kee5

Type of School : Primary

Name of School : GPS Baba da dera

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 10

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?



2

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 897

UDISE Code of School : 1140503404

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Middle

Name of School : Government Middle School Rohar

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED  
THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 898

UDISE Code of School : 1140501801

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : Middle

Name of School : Govt middle school Tarrah

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitchen length 9 width 6

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes Varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

lack of transportation

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

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

(i)

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.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster and VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 899

UDISE Code of School : 1140506301

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : Mobile school Dhanna Dhanore

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Cooked at school ,serves hot and fresh

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC

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?

## VLEC

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 900

UDISE Code of School : 1140500702

Province : Jammu

Districts : Kathua

Block of District : Kerrian Gandyal

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Primary

Name of School : Govt.New Primary School Lower Sawla

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No, kitchen cum store

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Nil

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Nil

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 901

UDISE Code of School : 1140506302

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : Primary

Name of School : Govt.primary school keryali

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(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 and gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Amar singh

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

SMC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Nil

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Nil

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 902

UDISE Code of School : 1140504701

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Hss keerian

Type of School : Middle

Name of School : Middle school karroh

1.Total No. of students enrolled in the school? : 75

Total No. of students covered under Mid Day Meal Scheme : 75

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,2 steel bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes ,2 cookers n 2 big tubs

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes ,varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chullha,gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Only one gas cylander provided

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Periodic trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Two

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through resolution n slection by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No idea

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 903

UDISE Code of School : 1140501201

Province : Jammu

Districts : Kathua

Block of District : Kerrian

School Educational Zone : LAKHANPUR

CRC : Hote

Type of School : Primary

Name of School : Govt.PS Manjli

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Schoolkitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Taste food by school teacher

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes complete set

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes complete set

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda,15/7

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By follow instruction

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?

VEC

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/helper engaged by VECg

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.

Cook/helper

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 904

UDISE Code of School : 1140506801

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Higher secondary keerian

Type of School : Primary

Name of School : GPS Brorondo

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0 distance

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

plate glass -35

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate glass 35

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

no

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?



teacher

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

no

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

vlc

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 905

UDISE Code of School : 1140502002

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Hr.sec.school.Hatli

Type of School : High School

Name of School : Ghs kharote

1.Total No. of students enrolled in the school? : 119

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca kitchen size 15"/8"

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N.A.

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?

N.A.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 storage bins of tin each of 50 kg.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes .one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG and firewood.

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

N.a

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?

No.

7(i). Details of orienting teachers regarding their role in the scheme?

N.a

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

H.M./ VLC Members

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

N.A

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 906

UDISE Code of School : 1140503203

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS HATLI

Type of School : Primary

Name of School : GPS UPPER MEHTABPUR

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cook

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

By incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By zeo Lakhanpur

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 907

UDISE Code of School : 1140506901

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Primary

Name of School : Govt Primary school mangota

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate glass

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?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

By incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 908

UDISE Code of School : 1140506402

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : H.S.S. Keerian

Type of School : Primary

Name of School : Primary School Old Ramnagar

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen cum store size 14x8 ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Storage bins -5, size 2kg each for pulses etc.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 pateela, size- 10 kg each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda , size 14 × 8 ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Less fuel charges

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



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 engaged by deptt. through VEC

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 909

UDISE Code of School : 1140503001

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Lakhanpur

Type of School : Middle

Name of School : Ms chack sajjan

1.Total No. of students enrolled in the school? : 62

Total No. of students covered under Mid Day Meal Scheme : 62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 15ltr cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 3 taps

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Theft

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

V. L. E. C

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhapur in Kathua

SNO : 910

UDISE Code of School : 1140504405

Province : Jammu

Districts : Kathua

Block of District : Kerrian

School Educational Zone : LAKHANPUR

CRC : Kerrian

Type of School : Primary

Name of School : Govt.primary school Middle Maha

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 10'by8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VLEC

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.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

No

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/ helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 911

UDISE Code of School : 1140501802

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : Govt primary school Trikot

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitchen 9 by 6

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

lack of transportation

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

no

7(i). Details of orienting teachers regarding their role in the scheme?

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

(i)

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.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

headmaster and VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 912

UDISE Code of School : 1140504801

Province : Jammu

Districts : Kathua

Block of District : Keerian gandyal

School Educational Zone : LAKHANPUR

CRC : Lakhanpur

Type of School : Primary

Name of School : Govt. Girls primary school nonal

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10 ft × 14 ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 100 kg steel container

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Nil

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes,

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, veranda 7ft x15ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not available

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



As per norms

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook as per norms

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo office ,as per norms

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?

N/A

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 913

UDISE Code of School : 1140501901

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur of kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : Primary

Name of School : Govt. Girls pry.school jagatpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5ltrs

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

All

5(xii). Reason for not using gas based cooking and proposal to convert.

Amount is not sufficient

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No orientation

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 914

UDISE Code of School : 1140500302

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Middle

Name of School : Govt middle school choi

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

School has pucca kitchen cum store regarding Govt standards 8x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes , a bin sufficient for storing 50 kg food grains

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , about 32 plates, 32 glass , 2 cooker, 2 bigg vessels for cooking

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 01

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Facility of gas is faraway from station

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged in school

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.

Head cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 915

UDISE Code of School : 1140507301

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : High secondary keerian

Type of School : Middle

Name of School : GMS Lakhanpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0 distance

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes\_1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes\_55 plate 55\_ glass

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate glass\_ yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

vlc members

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 916

UDISE Code of School : 1140504502

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : Higher secondary Keerian

Type of School : Primary

Name of School : Govt. Pry. School Jandore

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0 distance

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes-2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate glass-30

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vlc members

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 917

UDISE Code of School : 1140506802

Province : Jammu

Districts : Kathua

Block of District : keerian

School Educational Zone : LAKHANPUR

CRC : tridwan

Type of School : Primary

Name of School : Nps lower Bro Andoi

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

yes

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?

nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

not arranged

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

no

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 918

UDISE Code of School : 1140506403

Province : Jammu

Districts : Kathua

Block of District : lakhanpur

School Educational Zone : LAKHANPUR

CRC : keerian

Type of School : Primary

Name of School : GPS PUCCA CHUMBER

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

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?

ROUTINE CHECK UP

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

YES

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

SEMINARS

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

## HELP FOR IMPROVEMENT

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.

NO

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

NO

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

GOVERNMENT

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 919

UDISE Code of School : 1140505907

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : HSS keerian

Type of School : Primary

Name of School : PS Gujjar basti gandyal

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca 15 by 10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35plate 35glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs

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.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

No

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

Village panchayat

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?

Headmaster DDO

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?

Block level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 920

UDISE Code of School : 1140501103

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Nil

Type of School : High School

Name of School : Ghsgovindsar

1.Total No. of students enrolled in the school? : 337

Total No. of students covered under Mid Day Meal Scheme : 219

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen 16x8

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?

Nil

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?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 30 plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

8(iii). Total No. of Organizers,cooks and helper.

4

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

lc

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 921

UDISE Code of School : 1140504704

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : Lakhanpur

Type of School : Primary

Name of School : Govt.NPS.karroh khud

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Centralized kitchen with in school.

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?

Testy food.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Bins 2qut.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

26 plates 20 glass

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate glass .

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No separate wash facilities in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Hand pump only.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Pulses grains

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No dining room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

No gas available in school

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cooks, teacher

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?

VEC committee

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

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.

Hygiene

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Hygiene

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

Yes

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

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.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 922

UDISE Code of School : 1140503412

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Patyari

Type of School : Middle

Name of School : Govt. Girls Middle School Janglote

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 storage bins . 1(50kg),2 (100kg).Nature of bins is Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes . 2 pressure cooker 10 litre each.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda 20 ft .

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.

Costly LPG. SUBSIDISED LPG BE PROVIDED.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

5 days training to cook has been provided.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

No.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks 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.

Yes.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department of education.Recommended by V.C.E. AND APPROVED BY DEPARTMENT of education as per norms.

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?

Yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 923

UDISE Code of School : 1140500201

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : H.S Tridwan

Type of School : High School

Name of School : Govt.Middle School Badoli

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1, 2 Qtl, Plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 cooker, 10 ltr, 2 Patella, 15kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates:75,Glass:75,Spoon:nil,bowl:nil

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Less Fuel charges.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks, Engaged by VEC members

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC members.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 924

UDISE Code of School : 1140503411

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Primary

Name of School : GPS Purana pind

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 15x8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 20x8

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 cylinder was stolen

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



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

School cook appointed by 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?

VLEC

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 925

UDISE Code of School : 1140506201

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : High School

Name of School : Govt.High School Dhanore

1.Total No. of students enrolled in the school? : 100

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes(16\*9)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one(2\*2\*3) plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,4 adequate

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes ,veranda (40ft\*7gt)

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.

Insufficient funds

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No any plan

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?

No

7(i). Details of orienting teachers regarding their role in the scheme?

## Help in providing healthy and hygienic food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not applicable

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.

Not applicable

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through resolution by VLC

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 926

UDISE Code of School : 1140502301

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : GHSS Hatli

Type of School : Middle

Name of School : Govt. Middle School Chack rijju

1.Total No. of students enrolled in the school? : 162

Total No. of students covered under Mid Day Meal Scheme : 162

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Stolen of gas cylinder

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vec

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 927

UDISE Code of School : 1140502105

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Primary

Name of School : Govt. New primary school govindsar

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not received

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Teacher. 3. Cook 1

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

1 cook/helper engaged by the department/village panchayat

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.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 928

UDISE Code of School : 1140503901

Province : Jammu

Districts : Kathua

Block of District : kathua

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Primary

Name of School : Government primary school chack luddan

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No a school room has been used as a kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes sufficient

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes plate and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes VEC

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.



yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Frequently

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 929

UDISE Code of School : 1140503407

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS Hatli

Type of School : Primary

Name of School : Govt primary school Pranta

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes,plates,glass,spoons

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, veranda of size 7×15 ft approximately

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VEC and MTAs

7(i). Details of orienting teachers regarding their role in the scheme?

MDM incharge Headmaster

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. 1

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.

Cook 1000/-per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Frequently

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 930

UDISE Code of School : 1140505301

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : GMS lakhanpur

Type of School : Primary

Name of School : P/S Barrah

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,10x12

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?

Yes,in the school premises near about 15ft from class room.

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?

Self tested by the head master I/C MDM.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,20kg,10bins of 2 kg ,steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,only one veranda 8x12.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas and firewood.

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

1 train teacher and 1 cook

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MDM plan with the head master and VEC.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC with the help of department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes district and block level, yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 931

UDISE Code of School : 1140503419

Province : Jammu

Districts : Kathua

Block of District : kathua

School Educational Zone : LAKHANPUR

CRC : patyari

Type of School : Primary

Name of School : NPS Janglote

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1=10l

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes, plate, glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Department has no provide

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

Kaka devi

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.

yez

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yez

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 engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 932

UDISE Code of School : 1140502901

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : G. P. S CHAK PHOOLAN

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes and one

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



### Monthly meeting

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not applicable

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.

Not applicable

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 through bank

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 933

UDISE Code of School : 1140504903

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Kuthhar

Type of School : Primary

Name of School : NPS sebra

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,10 by 15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,2 utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes,(glass, plate only)

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Department has no provide us

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Pooja Devi

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 934

UDISE Code of School : 1140500501

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Tridwan

Type of School : Primary

Name of School : P S RasooH

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes size 10/15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

10 feet

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?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 storage bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 28 plates and 28 glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas stove

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

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?

Nil

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Head cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vlc

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 935

UDISE Code of School : 1140504703

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Keerian

Type of School : Primary

Name of School : GPS KARROH

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1, 15 Kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 2kg, 2kg, 3kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Low strength

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

## VEC

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC and Head of school

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 936

UDISE Code of School : 1140505903

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : Keerian

Type of School : Primary

Name of School : Govt primary school keerian

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

45 x5 verandah.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No we have our own kitchen at school

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate 35 glass 35 and spoons 35

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes we have one functional handwash centre.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. We have verandah measuring 45x 05 feet for serving meal to students

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

It is not easy to procure as kathua is too far away.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No



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

02 cooks

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.

1000 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The appointment system is quite vague.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 937

UDISE Code of School : 1140501904

Province : Jammu

Districts : Kathua

Block of District : Keerian.kandyal kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : Primary

Name of School : Govt.New primary school upper Jagatpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Ans Our School has not kitchen shed.

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?

Ans. No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Ans. Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Ans. Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Ans. Yes But incomplete.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Ans. Yes. Edu. Deptt. Provide utensils. No. Of plates 30 and 30 glasses.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Ans. No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Ans. Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Ans 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.

Ans. No.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Ans. Firewood used for cooking.

5(xii). Reason for not using gas based cooking and proposal to convert.

Ans. Government has Ans not provide gas cylinder and chulla

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Ans. No train teachers,organizers,cooks and helpers.

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?

Ans. Sometime VEC members supervisions MDM

7(i). Details of orienting teachers regarding their role in the scheme?

Ans 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.

Ans.No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Ans.No

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

Ans.Cook is cooking the meal. Cooks./Helpers/ engaged by ZEO.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Ans. 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.

Ans. No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Ans.two cooks in our school and same designation

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Ans By ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Ans. No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Ans. No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 938

UDISE Code of School : 1140500804

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Middle

Name of School : Govt. Middle school dukhat

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based and smokeless chullas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

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

By the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 each

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero on the resolution passed by VLEC

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 939

UDISE Code of School : 1140502903

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : High sec school hatli

Type of School : Primary

Name of School : New primary school check phoola

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Firewood

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

No

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 940

UDISE Code of School : 1140506101

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Primary

Name of School : GOVT.NPS BHUGAT

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Nil

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Nil

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 941

UDISE Code of School : 1140501601

Province : Jammu

Districts : Kathua

Block of District : lakhanpur

School Educational Zone : LAKHANPUR

CRC : kharot

Type of School : Primary

Name of School : Got. P.S Matandi

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca by 12/8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yrs 12/8

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda 15/8

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.

more expansive

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes vec

7(i). Details of orienting teachers regarding their role in the scheme?

mdm i/c

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

vec

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 942

UDISE Code of School : 1140500106

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : HS tridwan

Type of School : Primary

Name of School : NPS Upper Hatli

1.Total No. of students enrolled in the school? : 18

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Nil

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?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No5

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yed (1cooker and a parat

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 35plates, spoon 35,no bowels andspoonsand

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

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.

Cooking gas is costly

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

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.

Nil

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Nil

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 (village education community)

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.

By the department

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Nil

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Moll

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 943

UDISE Code of School : 114055904

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : Keerian

Type of School : Primary

Name of School : P.s chumber basti

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only kitchen 8 x15 Sq ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 8 1 and 2 kg in size plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 4,

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Due to long distance of gas agency

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Na

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Na

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Na

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Na

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vlec

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Na

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 944

UDISE Code of School : 1140506202

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : Primary

Name of School : Govt girls primary school dhanore

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes (16\*9)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes '(2\*2\*3)plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes '(2)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Insufficient funds

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No any plan

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?

No

7(i). Details of orienting teachers regarding their role in the scheme?



Attention is given by incharge mdm

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through resolution by VLC and deptt.

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 945

UDISE Code of School : 1140504402

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Keerian

Type of School : Primary

Name of School : Govt Primary School Upper Maha

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

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?

By proper covering the food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Two bins 30 kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 3 patilas 5kg,4kg,8kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 250 sq feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Cooking gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

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?

No

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 p/m

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vec

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 946

UDISE Code of School : 1140502001

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : Primary

Name of School : GPS lower kharote

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 947

UDISE Code of School : 1140502102

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : Primary

Name of School : Govt Girls Primary School Govindsar

1.Total No. of students enrolled in the school? : 76

Total No. of students covered under Mid Day Meal Scheme : 76

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes pressure cooker 7 litres patilas 10 litre, 15 litres

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, baranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

All

5(xii). Reason for not using gas based cooking and proposal to convert.

Amount is not sufficient

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

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.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLC

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?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 948

UDISE Code of School : 1140503418

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : GHSS Hatli

Type of School : Primary

Name of School : GPS Partapkot

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Iron bon of size 1qtl.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, no.5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,No.1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,veranda ,size 20x6

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas cylinder not given by the deptt.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?



NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC,norms qualification and experience

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 949

UDISE Code of School : 1140500304

Province : Jammu

Districts : Kathua

Block of District : Lakhanpur

School Educational Zone : LAKHANPUR

CRC : HSS HATLI

Type of School : Primary

Name of School : Govt. New primary School Sunth

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen size is about 8/10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one for storing about 50 kg grains

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 20 plates, 20 glass, 2 cooker, 1 serving large spoon, 1 jug, 1 water cooler, 1 plastic bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes, from near by source

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 there is a place for eating about 14/16

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not reliable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged in school for cooking

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes, Rs 1000 per month

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 recommend to ZEO Lakhanpur for engagement of cook

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 950

UDISE Code of School : 1140501301

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Ghss hatli

Type of School : Primary

Name of School : GPS dole

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

One thousand rupees

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vlec

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 951

UDISE Code of School : 1140502009

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Kharote

Type of School : Primary

Name of School : NPS khurd

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 952

UDISE Code of School : 11400501001

Province : Jammu

Districts : Kathua

Block of District : Keeriyam Gandyal

School Educational Zone : LAKHANPUR

CRC : MS,Hote

Type of School : Middle

Name of School : GMS, Khanyara

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,12\*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1,100 kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Expensive

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Yes

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes



7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 953

UDISE Code of School : 1140506501

Province : Jammu

Districts : Kathua

Block of District : Keerian Gandyal

School Educational Zone : LAKHANPUR

CRC : Keerian

Type of School : Primary

Name of School : Govt. Primary School Chak Devia

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 12/10feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 1 cooker 5 ltr and 1 boiler 10ltr

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda of size 18/6 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not easily available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Monthly workshop

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Hans Raj Sharma Teacher

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 engaged by VLEC

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?

Engaged by VLEC

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 954

UDISE Code of School : 1140501306

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Hote

Type of School : Primary

Name of School : NPS pralla

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Unapproachable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

## Supervision

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero

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?

Held traing

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 ACTIVIELY INVOLVED IN THE SURPVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITYHAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 955

UDISE Code of School : 1140505101

Province : Jammu

Districts : Kathua

Block of District : Kerrian

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : Primary

Name of School : GPS Barni

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes (drum)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 30 plates&30glass

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

One glass&plates per student s

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varanda 200squarefoot

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chullas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nothing's

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC YEs

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 956

UDISE Code of School : 14090501905

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : Government Primary School Lower Jagatpur

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes, one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 18\*7

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.

still gas connection pending, shall convert in future

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?



Its CEO Level point

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

yes

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.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 957

UDISE Code of School : 1140505102

Province : Jammu

Districts : Kathua

Block of District : Kerrian

School Educational Zone : LAKHANPUR

CRC : Kutlehar

Type of School : Primary

Name of School : NPS LOWER BARNI

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nothing

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes(drum)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 30

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 1glass&plates prer student

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varanda 100squarefeet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of firewoodgas nit available

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas cylinder not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nothi ng

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

## Teachers play as overall incharge roll

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLE C

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 958

UDISE Code of School : 1140500802

Province : Jammu

Districts : Kathua

Block of District : Keerian gandyal

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Primary

Name of School : Govt primary school Talare

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is pucca kitchen cum store, size:8x4 ft

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?

Yes, it comes from centralized kitchen, distance is 4m and it takes about 1 min and is served hot

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?

By tasting and looking at the condition of raw material

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Not applicable

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, they are 3 in number

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes not applicable

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Not applicable

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes, it is handpump

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, it is served in veranda ,it size is 4x2 m

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

By firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not enough fund

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By oral instructions

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?

Applicable

7(i). Details of orienting teachers regarding their role in the scheme?

By getting the raw material on time, ensuring the time to time serving or meal etc

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.

Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Applicable

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cook,by govt , accountability is checked by HM of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 959

UDISE Code of School : 1140502501

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : Chack Ram Singh

Type of School : Primary

Name of School : Govt primary school Chack Ram Singh

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED  
THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 960

UDISE Code of School : 1140500901

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : Govt.primary school kainta

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca

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?

Good

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes/5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available easily

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Monthely meeting

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Regular monatering



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.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

No

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Ceo through notification

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 961

UDISE Code of School : 1140501305

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : LAKHANPUR

CRC : HSS HATLI

Type of School : Primary

Name of School : NPS Hadail

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No, school is clubbed with another school

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?

Nil

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?

By tasting

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes approx 6

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, approximately 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes, but it's Hand pump water

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Pertains to Higher Authority

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By nomination and higher authority

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 962

UDISE Code of School : 1140500102

Province : Jammu

Districts : Kathua

Block of District : Keertan gandyal

School Educational Zone : LAKHANPUR

CRC :

Type of School : Middle

Name of School : Govt.Girls Middle School Hatli

1.Total No. of students enrolled in the school? :

Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED  
THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 963

UDISE Code of School : 1140500803

Province : Jammu

Districts : Kathua

Block of District : Kerri an Gandyal

School Educational Zone : LAKHANPUR

CRC : Hatli

Type of School : Primary

Name of School : Govt.primary School Bindli.

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Lack of fund.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village level committee

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 964

UDISE Code of School : 1140505001

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC :

Type of School : Primary

Name of School : P.S.Dakhanaka

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of



cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED  
THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 965

UDISE Code of School : 1140505401

Province : Jammu

Districts : Kathua

Block of District : keerian

School Educational Zone : LAKHANPUR

CRC : kulehar

Type of School : Primary

Name of School : MPS BATHINDI

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9x18

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

lack of funds

6(i). Details of plan to train teachers and organizers/cooks/helpers?

meeting be taken by zeo

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

vlec

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 966

UDISE Code of School : 1140504407

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : keerian

Type of School : Primary

Name of School : NPS Mehtabgarh

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

not issued yet

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

zero

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 967

UDISE Code of School : 1140504403

Province : Jammu

Districts : Kathua

Block of District : Keerian

School Educational Zone : LAKHANPUR

CRC : Ghss Keerian

Type of School : Primary

Name of School : Gps Maha bhatti

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

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.

1000/- for one Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VLEC

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?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 968

UDISE Code of School : 1140501303

Province : JAMMU

Districts : KATHUA

Block of District : HATLI

School Educational Zone : LAKHANPUR

CRC : GHSS HATLI

Type of School : High School

Name of School : GHS DILWAN

1.Total No. of students enrolled in the school? : 137

Total No. of students covered under Mid Day Meal Scheme : 80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, ONE

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SMOKELESS CHULLHAS AND GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

SHORTAGE OF FUNDS

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

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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 969

UDISE Code of School : 1140504404

Province : JAMMU

Districts : KATHUA

Block of District : KEERIAN

School Educational Zone : LAKHANPUR

CRC : GHSS KEERIAN

Type of School : MIDDLE SCHOOL

Name of School : GMS LOWER MAHA

1.Total No. of students enrolled in the school? : 120

Total No. of students covered under Mid Day Meal Scheme : 120

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, ONE

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SMOKELESS CHULLHAS AND GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

SHORTAGE OF FUNDS

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

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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 970

UDISE Code of School : 1140505701

Province : JAMMU

Districts : KATHUA

Block of District : KEERIAN

School Educational Zone : LAKHANPUR

CRC : GHSS KEERIAN

Type of School : MIDDLE SCHOOL

Name of School : GMS gandyal

1.Total No. of students enrolled in the school? : 86

Total No. of students covered under Mid Day Meal Scheme : 86

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, ONE

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SMOKELESS CHULLHAS AND GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

SHORTAGE OF FUNDS

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

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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 971

UDISE Code of School : 1140503408

Province : JAMMU

Districts : KATHUA

Block of District : HATLI

School Educational Zone : LAKHANPUR

CRC : GHSS HATLI

Type of School : PRIMARY SCHOOL

Name of School : PS BAGRA

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, ONE

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SMOKELESS CHULLHAS

5(xii). Reason for not using gas based cooking and proposal to convert.

SHORTAGE OF FUNDS

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

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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VILLAGE EDUCATION COMMITTEE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Lakhanpur in Kathua

SNO : 972

UDISE Code of School : 1140504408

Province : JAMMU

Districts : KATHUA

Block of District : KEERIAN

School Educational Zone : LAKHANPUR

CRC : GHSS KEERIAN

Type of School : PRIMARY SCHOOL

Name of School : PS CANAL BASTI

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and it is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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 by head of institution, any parent 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 resposibility of MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily. Yes register entry is made on daily basis

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, ONE

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SMOKELESS CHULLHAS

5(xii). Reason for not using gas based cooking and proposal to convert.

SHORTAGE OF FUNDS

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

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.

0

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.

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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

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVIVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME