

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

SNO : 1066

UDISE Code of School : 1131105901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Primary

Name of School : GPS HIRA CHACK

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

YES, 12FT BY 10 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?

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 one bin approx 70kg

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

Yes, 1cooker, 2big patilas, 2small patilas, 1kdhai

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, veranda approx 20ft

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

Gas Based

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

N A

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

Cook.....1000per 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/SMC is responsible for engagement of CCH

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

1066

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1067

UDISE Code of School : 1131100102

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : GMS Akalpur

1.Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

Yes.

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

Yes they are inspected daily for which register is also maintained

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

Yes.

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

NA

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

NA

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

3,each bin contains nearly 150 kg

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

Yes. 5 cooking utensils,praat for washing rice and 2 buckets

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

54 plates,30 glass

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

Hand wash facility is available but no counter.

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.

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

As per Mid day meal rules

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

VEC/SMC is responsible for engagement of CCH

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

1067

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1068

UDISE Code of School : 1131111101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : Govt middle school rattanpur

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes 10x7

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

TWO BINS EACH HAVING CAPACITY OF 200KG

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

GAS BASED

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

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/SMC is responsible for engagement of CCH

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

1068

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1069

UDISE Code of School : 1104302

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : G G Middle School Gajansoo

Type of School : Middle

Name of School : GMS GAJANSOO

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes 12 x 7

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

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, 3

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

Yes 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 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 17 × 10

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

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?

VEC/SMC is responsible for engagement of CCH

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

1069

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



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

SNO : 1070

UDISE Code of School : 1131116001

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : G G Middle School Gajansoo

Type of School : Primary

Name of School : Govt primary school bhulley chak

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes 12\*7

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

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.

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.

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

COOK 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/SMC is responsible for engagement of CCH

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

1070

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1071

UDISE Code of School : 1131114503

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : Govt. middle school ghou manhasan

1.Total No. of students enrolled in the school? : 99

Total No. of students covered under Mid Day Meal Scheme : 99

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

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 an open vernda

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 plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

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?

VEC/SMC is responsible for engagement of CCH

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

1071

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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 of Social audit of MDM Scheme

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

SNO : 1072

UDISE Code of School : 1131109701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : Govt.primary school patyalichak

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

YES

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas BASED

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

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/SMC is responsible for engagement of CCH

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

1072

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1073

UDISE Code of School : 1131100701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Middle

Name of School : GMS Beli Azmat

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

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/SMC is responsible for engagement of CCH

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

1073

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



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

SNO : 1074

UDISE Code of School : 1131109601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : GMS Patniyal

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes, 15 x 10 x 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?

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.

3 bins each having capacity of 200kg

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

Yes, 2 pressure cookers each having capacity 5 litres as and two utensils having capacity 5 kg

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 100 ft x 15 ft

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

(iii) cooks : rupees 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?

VEC/SMC is responsible for engagement of CCH

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

1074

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1075

UDISE Code of School : 1131104401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS GAJANSOO

Type of School : Middle

Name of School : Govt. Middle School Galwaday Chak

1.Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes,

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

NA

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

NA

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

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

Yes, 40

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, its served in veranda

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

COOKS EACH 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/SMC is responsible for engagement of CCH

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

1075

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1076

UDISE Code of School : 1131107401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Gole Gural

Type of School : Middle

Name of School : Gms kherian

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes, pucca kitchen

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

NA

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

NA

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

2

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

Pressure cooker (1),patila(2)

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

YES

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

Yes

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

Yes

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

Yes

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

Varanda

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

YES, 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?

VEC/SMC is responsible for engagement of CCH

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

1076

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1077

UDISE Code of School : 1131105801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Gole Gural

Type of School : Primary

Name of School : Government primary school Hazuri Bagh

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

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?

VEC/SMC is responsible for engagement of CCH

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

1077

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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 of Social audit of MDM Scheme



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

SNO : 1078

UDISE Code of School : 1131110701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : Govt. primary school Rakhnagbani

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

YES

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas Based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

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/SMC is responsible for engagement of CCH

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

1078

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1079

UDISE Code of School : 1131106201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Jhiri

Type of School : Middle

Name of School : Govt. Middle School kahnachak

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

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

Yes they are inspected daily for which register is also maintained

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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

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

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

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

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

Yes

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

Yes

5(x). Whether the school/center has a suitable and 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?

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

### Cooks/helpers engaged by the department

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

No

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

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

No

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

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

VEC/SMC is responsible for engagement of CCH

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

1079

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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 of Social audit of MDM Scheme

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

SNO : 1080

UDISE Code of School : 1131112702

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Middle

Name of School : Govt. Middle school Shamachack

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes. 10/8ft.

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

NA

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

NA

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

Yes. 2 in number

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

Yes. 1 pressure cooker of 8 ltr and 4 Boiler of 1 of 40ltr, ,1of 30ltr, 1of 10ltr, 1 of 5lts

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

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

Yes 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/SMC is responsible for engagement of CCH

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

1080

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NA

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 of Social audit of MDM Scheme

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

SNO : 1081

UDISE Code of School : 1131104601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : GMS Galwaday chak

Type of School : Primary

Name of School : Govt primary school Gangochak

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

yes

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

Yes they are inspected daily for which register is also maintained

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

no

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

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.

1steel bin.of 80 kg capacity

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

3 patila..1 cooker of 5 liter..1water container

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

plates

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

1 hand pump

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.

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

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/SMC is responsible for engagement of CCH

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

1081

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

no

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



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

SNO : 1082

UDISE Code of School : 1131107701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : HSS MARH

Type of School : Primary

Name of School : PsLadore

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

No

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

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.

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.

No

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

YES 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/SMC is responsible for engagement of CCH

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

1082

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1083

UDISE Code of School : 1105601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Chack jaffer

Type of School : Primary

Name of School : Government primary school halqua

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

Yes

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

Yes they are inspected daily for which register is also maintained

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

12'x15'

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

NA

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

NA

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

1

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

Yes 4 no.

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 (20'x8')

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

Rs 1000 pm

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

VEC/SMC is responsible for engagement of CCH

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

1083

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NA

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 of Social audit of MDM Scheme

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

SNO : 1084

UDISE Code of School : 1131113101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : High School

Name of School : Govt. High School Simbli

1.Total No. of students enrolled in the school? : 64

Total No. of students covered under Mid Day Meal Scheme : 64

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes.

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

NA

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

NA

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

Yes. 4 tin storage bins

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

Yes. As per need

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

Donated

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.)

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

2

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

No

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

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/SMC is responsible for engagement of CCH

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

1084

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NA

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 of Social audit of MDM Scheme

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

SNO : 1085

UDISE Code of School : 1131112701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GGHS Shamachak

Type of School : High School

Name of School : GGHS Shamachak

1.Total No. of students enrolled in the school? : 98

Total No. of students covered under Mid Day Meal Scheme : 98

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes. Kitchen (12 BY10) and Store (12 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?

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. 3 bins each 200kg

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

Yes. 2 Containers ,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 (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 of 60 by 8)

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

Gas based

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

NA

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

CCH is trained from FCI Dhammi to provide training to the other CCHs of their zone

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

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.

No

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

COOK @1000 Renumeration

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

VEC/SMC is responsible for engagement of CCH

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

1085

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



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

SNO : 1086

UDISE Code of School : 1131111201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS GAJANSOO

Type of School : Primary

Name of School : Gps saharan

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

Total No. of students covered under Mid Day Meal Scheme : 7

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

No

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

NA

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

NA

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

1 small 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.

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

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/SMC is responsible for engagement of CCH

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

1086

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1087

UDISE Code of School : 1131114101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : Govt.Primary school Tikri Khanni

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes



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

Yes

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

Yes they are inspected daily for which register is also maintained

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

Yes

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

NA

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

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?

VEC/SMC is responsible for engagement of CCH

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

1087

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 1088

UDISE Code of School : 1131104101

Province : Jammu

Districts : Jammu

Block of District : marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : GPS Durgo Chak

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

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

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

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

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

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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

No

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

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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

No

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

Yes by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

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

Yes

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

Yes they are inspected daily for which register is also maintained

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

15x12x9

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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, 1.1 quintil

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

2.cookers of 6.5 litres and 10 litre utensil

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

No plan to train teachers & organizers/CCHs

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

Yes SMCs 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

Cooks/helpers engaged by the department

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

No

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

1

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

No

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

Cook : 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/SMC is responsible for engagement of CCH

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

1088

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

No

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

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1089

UDISE Code of School : 1131101601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Middle

Name of School : Government Middle School Chak jaffer

1.Total No. of students enrolled in the school? : 47

Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, both are Pucca Kitchen size is 20\*8 store size is 15\*12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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, 3 in number each can contain 2 quintals of food grains

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1089

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1090

UDISE Code of School : 1131105701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Chakk jaffer

Type of School : Primary

Name of School : Govt.primary school Harsha Tokerian

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,12x15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

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(20x8')

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000p.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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1090

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1091

UDISE Code of School : 1131109101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Marh

Type of School : Middle

Name of School : Govt Middle school pangore

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 720sq.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?

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, 2quintal capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per requirement

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, 240sq.feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000p.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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1091

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1092

UDISE Code of School : 1131111401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : High School

Name of School : Govt High school sandwan Marh

1.Total No. of students enrolled in the school? : 86

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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) ?

50

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000p.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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1092

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1093

UDISE Code of School : 1110801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Gole Gural

Type of School : Primary

Name of School : Ps Ranjitpura

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1093

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1094

UDISE Code of School : 1131103801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Middle

Name of School : Govt.middle school Dhateryal

1.Total No. of students enrolled in the school? : 64

Total No. of students covered under Mid Day Meal Scheme : 64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 bins of 2 quintals each

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 pressure cooker:-25lt, 2patilas-10lt.&5lt.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

handwash facility -handpump

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:-2 '20"

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1094

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

nil

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1095

UDISE Code of School : 1131104201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Govt high sec school marh

Type of School : Primary

Name of School : Flora nagbani

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1095

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1096

UDISE Code of School : 113112201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Gole Gural

Type of School : Primary

Name of School : Gps sari rakwalan

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 8x15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 quintals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3, 8 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.

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.

Apprx 8×15

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1096

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1097

UDISE Code of School : 1131100501

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Gole Gural

Type of School : Primary

Name of School : Govt. Primary School Bagh Bain

1.Total No. of students enrolled in the school? : 14

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, Size: 12\*15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1

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

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, Size: 20\*8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N.A.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1097

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

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 of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1098

UDISE Code of School : 1131102601

Province : Jammu

Districts : Jammu

Block of District : marh

School Educational Zone : marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : primary school Channu chak

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 18

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 varandha

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1098

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1099

UDISE Code of School : 1131111403

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GPS LAHORI CHAK

Type of School : Primary

Name of School : GPS KOTHEY MANHASAN

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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) ?

No

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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1099

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1100

UDISE Code of School : 1131103401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : GPS Deoray kubbey

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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,1,1quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,patila- 5litre , pressure cooker-10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1100

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1101

UDISE Code of School : 1131104301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : YES

Type of School : HS

Name of School : HS Gajansoo

1.Total No. of students enrolled in the school? : 140

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10x15 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?

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, 3 IN NO. , TWO ARE OF 9 QUINTALS &THIRD IS 3 QUINTALS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 3 LARGE PATELLA, 1LARGE KADAI, 10LT COOKER, 4BUCKETS AND 3 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, 3 IN NUMBER.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, VERANDA(120×8FEET) NATURAL LIGHT AND AIR AVAILABLE.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS CYLINDER IS USED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1101

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1102

UDISE Code of School : 1131100301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Primary

Name of School : Govt Primary School Bachyal

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one medium size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1102

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1103

UDISE Code of School : 1131107201

Province : Jammu

Districts : Jammu

Block of District : Jammu

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Primary

Name of School : GPS KHANPUR

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 30kg and steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 pressure cooker patila= 02

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1 hand pump

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1103

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1104

UDISE Code of School : 1131106606

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Higher Secondary School

Name of School : HSS Jhiri

1.Total No. of students enrolled in the school? : 434

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes/2/steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes/8/medium

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/240 Sq. Ft.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1104

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NA

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1105

UDISE Code of School : 1131110601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : Govt boys primary school, Rajpura

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No, One classroom is used as 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?

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.

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1105

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1106

UDISE Code of School : 1131103901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : HSS JHIRI

Type of School : Primary

Name of School : Govt. Primary School Dub Sudan

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

puccakitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gasbased

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1106

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1107

UDISE Code of School : 1131102101

Province : Jammu

Districts : Jammu

Block of District : MARH

School Educational Zone : Marh

CRC : GMS Shama Chack

Type of School : Primary

Name of School : PS CHAK MANI

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 10'x12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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

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.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1107

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1108

UDISE Code of School : 1131101901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GHOU MANHASAN

Type of School : Primary

Name of School : Govt pry school chack lal din

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No merged with ps dei chak

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1108

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1109

UDISE Code of School : 1115101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GHOU MANHASAN

Type of School : Primary

Name of School : Ps Basti Sardaran

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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 01 number

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 02 patilas 5 lt.each and 1 cooker 10 lt.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Students brought plates etc from their homes

5(vii). Whether the school/centre has functional hand wash 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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1109

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1110

UDISE Code of School : 1131110602

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : GPS RAJPURA MANGOTRA

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Classroom used as kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1 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.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1110

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1111

UDISE Code of School : 1131104801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSO

Type of School : Primary

Name of School : GPS. Gaitla

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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, 1quantal steel container

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) ?

25

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

None

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1111

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1112

UDISE Code of School : 1131108401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : G.P.S Malyal Brahmana

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1,1 quintal

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) ?

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.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1112

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1113

UDISE Code of School : 1131116401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : Ps Thangri

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

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....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.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1113

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1114

UDISE Code of School : 1131112101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : High School

Name of School : Govt Girls High School Sangrampur

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2No

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, 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.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1114

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1115

UDISE Code of School : 1131109001

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSO

Type of School : Primary

Name of School : GPS Nai Basti Gajansoo

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1115

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1116

UDISE Code of School : 1131104306

Province : Jammu

Districts : Jammu

Block of District : marh

School Educational Zone : marh

CRC : HS gajansoo

Type of School : Primary

Name of School : mps gajansoo

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

NO

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 4 patilas/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.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1116

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1117

UDISE Code of School : 1131108201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Hss Jhiri

Type of School : Primary

Name of School : Govt primary school Makhyal

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1117

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1118

UDISE Code of School : 1131103601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Middle

Name of School : Government Middle School Deorey Nappu

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1118

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1119

UDISE Code of School : 1131112401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : marh

CRC : HSS GOLE GUJRAL

Type of School : Primary

Name of School : Govt. primary school sehora

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca 12\_18

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1119

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1120

UDISE Code of School : 114301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Primary

Name of School : Ps tomal jattan

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca kitchen 12/15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1120

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1121

UDISE Code of School : 1131102704

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Middle

Name of School : GPS Chatha Gujran

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1121

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1122

UDISE Code of School : 1131105102

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : High School

Name of School : G.G.H.S GOLE GUJRAL

1.Total No. of students enrolled in the school? : 106

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

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) ?

80 plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes ( handpump)

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1122

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1123

UDISE Code of School : 1131114201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GHOU MANHASAN

Type of School : Primary

Name of School : PS tikri rakwalan

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca kictioncum 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?

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

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1123

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1124

UDISE Code of School : 1131109801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Primary

Name of School : Govt. P/S Flora harmkund

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. Kitchen is pucca . Store is not seprate

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 1 patila ...30 lit. 1 patila ..5lit. 1 cooker. 5 lit.2 balti. 6 lit . 1 balti . 15 lit.1 karhshi 30 plates . 30 glass.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1124

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1125

UDISE Code of School : 1113601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Middle

Name of School : GMS Trilokpur

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes pucca kitchen. Kitchen - 120 sqft. Store - 80 sqft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 storage bins are used. Number - 2, Size - 200 kg each, Nature - Iron bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, Number - 2 Pressure Cooker (5 ltr and 7 ltr), 1 Patila with lid (10 ltr), 2 Patila with lid (25 ltr)

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 handwash facility

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, Size - 360 sqft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Organizer - Govt. servant, Cook - 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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1125

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1126

UDISE Code of School : 1131106605

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : Bazigar basti

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 150sq 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?

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) ?

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1126

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1127

UDISE Code of School : 1131106202

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : High School

Name of School : GHS Kanha Chak

1.Total No. of students enrolled in the school? : 67

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Implemented

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 6'x4'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 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.

Yes hand pump

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 12'x15'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based smokless

5(xii). Reason for not using gas based cooking and proposal to convert.

N.A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1127

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1128

UDISE Code of School : 1131116301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Middle

Name of School : Govt.Ps Rattanpur Paras

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

NO

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Pressure cooker 5lt.pteela10lt.karhshi

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

12plates

5(vii). Whether the school/centre has functional hand wash 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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1128

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1129

UDISE Code of School : 1131110603

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : High School

Name of School : G H S BALIYAL RAJPURA MANDI

1.Total No. of students enrolled in the school? : 185

Total No. of students covered under Mid Day Meal Scheme : 121

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 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.

No

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?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1129

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1130

UDISE Code of School : 1131113701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : lahour chack

Type of School : Primary

Name of School : ps taru chack

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1130

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1131

UDISE Code of School : 1131101301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS Ghou Manhasan

Type of School : Primary

Name of School : PS Dei Chak

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 01 of 2 quintal capacity

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1131

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1132

UDISE Code of School : 1131106701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Middle

Name of School : GMS Karloop

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes steel storage bin (300 kg capacity)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes (1 pressure cooker, 3 aluminium cooking pots, of 20 kg capacity)

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 (20×6 ft)

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1132

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1133

UDISE Code of School : 1131106601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : Govt p s kalyanpur

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 storage bin(tin) medium size

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 branda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1133

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1134

UDISE Code of School : 1131116101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMACHAK

Type of School : Primary

Name of School : GPS Burj Khadian

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1134

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1135

UDISE Code of School : 1131109301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Middle

Name of School : Govt middle school parwah

1.Total No. of students enrolled in the school? : 74

Total No. of students covered under Mid Day Meal Scheme : 74

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1135

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1136

UDISE Code of School : 1131107101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : High School

Name of School : GGH school burj mandir

1.Total No. of students enrolled in the school? : 151

Total No. of students covered under Mid Day Meal Scheme : 81

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES 10\*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?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 TUBS and 22ltr cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

80 plates, 100glass

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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1136

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1137

UDISE Code of School : 1131107802

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : Govt.Mobile Primary School Gujjar Basti

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1137

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1138

UDISE Code of School : 1131101701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : P S Chak Jagar

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes . 720 sq 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?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 2 qtls capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1138

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1139

UDISE Code of School : 1131102801

Province : Jammu

Districts : Jammu

Block of District : marh

School Educational Zone : marh

CRC : GHS SHAMACHAK

Type of School : Primary

Name of School : PS CHANNI MABALIA

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SCHOOL IS CLUBED WITH PS HIRA CHACK

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 CONTAINER OF ONE QUINTALS

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.

ATTACHED WITH PS HIRA CHACK

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1139

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1140

UDISE Code of School : 1131107901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : HSS Ghou Manhasan

Type of School : Primary

Name of School : Ps lahoury chak

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 8 utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes with soaps

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1140

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1141

UDISE Code of School : 1131110901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS Ghou Manhasan

Type of School : Middle

Name of School : Middle school Rathua

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1141

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1142

UDISE Code of School : 1131103201

Province : Jammu

Districts : Jammu

Block of District : marh

School Educational Zone : marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : Government primary school Dab Ditta

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1142

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1143

UDISE Code of School : 1131107801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : Hss jhiri

Type of School : Primary

Name of School : Govt primary school lalyal, zone marh

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1 in number and storage of 200 kg.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 1 gas stove, 2 patila, 1 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.)

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1143

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1144

UDISE Code of School : 1131113201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Marh

Type of School : Primary

Name of School : Govt.Primary school smailpur

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes ,720sq.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?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes , 2 ,one quintal and two quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes ,as per requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1144

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1145

UDISE Code of School : 113110101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS Ghou Manhasan

Type of School : High School

Name of School : Govt High School Akalpur

1.Total No. of students enrolled in the school? : 57

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 size-3 quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1145

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 involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1146

UDISE Code of School : 1131110301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMACHAK

Type of School : Primary

Name of School : PS Qazi Tokrian

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

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 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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1146

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1147

UDISE Code of School : 1131101101

Province : Jammu

Districts : Jammu

Block of District : MARH

School Educational Zone : MARH

CRC : HSS GOLE GUJRAL

Type of School : Middle

Name of School : GMS BHADRORE

1.Total No. of students enrolled in the school? : 72

Total No. of students covered under Mid Day Meal Scheme : 72

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

KITCHEN 8×10 ft & STORE 10×10 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?

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.

TOTAL 2 BINS CAPACITY OF 3 & 6 QUINTALS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

TOTAL 10 UTENSILS CAPACITY BETWEEN 5 TO 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.

7x40 Feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs are actively involved in the MDM Scheme

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/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1147

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1148

UDISE Code of School : 1131115503

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : Gps Iale da bagh

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

No

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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1148

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1149

UDISE Code of School : 1131113401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMACHAK

Type of School : Primary

Name of School : GPS Sui

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1149

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1150

UDISE Code of School : 1131109901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Primary

Name of School : GPS Ponichak

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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).

1150

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?

NO

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1151

UDISE Code of School : 1131116201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Gole Gujral

Type of School : Primary

Name of School : Govt Primary school Upper Bhagat Pur

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes . 10 x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

Nil

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.

Yes. 20x15Gas

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1151

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1152

UDISE Code of School : 1131110401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : Gole gujral

Type of School : Primary

Name of School : GPS Raipur jaggir

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 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?

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.

No

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1152

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1153

UDISE Code of School : 1131115201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMACHAK

Type of School : Primary

Name of School :

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

NA

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NA

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NA

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NA

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NA

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NA

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.

NA

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

NA

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

NA

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1153

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1154

UDISE Code of School : 1131106301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : MARH

CRC : HSS MARH

Type of School : Primary

Name of School : PS Kalasay chak

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1154

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1155

UDISE Code of School : 1131114503

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : Govt. middle school ghou manhasan

1.Total No. of students enrolled in the school? : 99

Total No. of students covered under Mid Day Meal Scheme : 99

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1155

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1156

UDISE Code of School : 1131105201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : PRIMARY

Name of School : PS GOL PATTAN

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1001 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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1156

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1157

UDISE Code of School : 1131114505

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS BHAGATPUR

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1002 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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1157

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1158

UDISE Code of School : 1131103301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Middle

Name of School : GMS DAB KARAM DIN

1.Total No. of students enrolled in the school? : 67

Total No. of students covered under Mid Day Meal Scheme : 67

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

5

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1003 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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1158

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1159

UDISE Code of School : 1131113301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Middle

Name of School : MS SOHAGANI

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1159

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1160

UDISE Code of School : 1131114501

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : HIGH

Name of School : GHS GHOU MANHASAN

1.Total No. of students enrolled in the school? : 110

Total No. of students covered under Mid Day Meal Scheme : 110

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1160

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1161

UDISE Code of School : 1131102701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : HIGH

Name of School : HS CHATHA GUJJRAN

1.Total No. of students enrolled in the school? : 93

Total No. of students covered under Mid Day Meal Scheme : 93

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1161

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1162

UDISE Code of School : 1131102301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : HIGH

Name of School : HS CHAKRALI

1.Total No. of students enrolled in the school? : 59

Total No. of students covered under Mid Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1162

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1163

UDISE Code of School : 1131112301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS SORARA

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1163

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1164

UDISE Code of School : 1131109401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Primary

Name of School : PS PARYAL

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1164

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1165

UDISE Code of School : 1131112901

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS SHAMA CHAK

Type of School : Primary

Name of School : PS SHIKHAPEER

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1165

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

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 of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1166

UDISE Code of School : 1131103101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS GAJANSOO

Type of School : Primary

Name of School : MPS CHINORE FARM

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1166

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1167

UDISE Code of School : 1131103101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS CHOUHANA CHAK

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1167

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1168

UDISE Code of School : 1131114506

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : MPS GHOU MANHSAN

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1168

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1169

UDISE Code of School : 1131108502

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS MERA MADLIK

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1169

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1170

UDISE Code of School : 1131112801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : PS SAZADPUR KANIYA

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1170

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1171

UDISE Code of School : 1131112802

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : PS SAZADPUR PUPA

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1171

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1172

UDISE Code of School : 1131112103

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : Primary

Name of School : PS SANGRAMPUR

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1172

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1173

UDISE Code of School : 1131106101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS SHAMACHAK

Type of School : Primary

Name of School : PS JASWAN

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1173

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1174

UDISE Code of School : 1131105401

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HS SHAMACHAK

Type of School : Primary

Name of School : PS GURHA SINGHU

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1174

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1175

UDISE Code of School : 1131113302

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : GPS SOHAGANI

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1175

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

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 of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1176

UDISE Code of School : 1131107601

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Middle

Name of School : Govt. middle school ghou manhasan

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

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.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1176

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1177

UDISE Code of School : 1131115701

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS PURAN DE KOTHEY

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1177

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1178

UDISE Code of School : 1131113801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHSS GHOU MANHASAN

Type of School : Primary

Name of School : PS THUB

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1178

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1179

UDISE Code of School : 1131110101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Primary

Name of School : PS WAND WAZIRAIN

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1179

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1180

UDISE Code of School : 1131103902

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : PS PATTIAN

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1180

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1181

UDISE Code of School : 1131109201

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS JHIRI

Type of School : Primary

Name of School : PS PANJORE

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1181

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1182

UDISE Code of School : 1131105101

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS GOLE GUJRAL

Type of School : Higher Secondary School

Name of School : HSS GOLE GUJRAL

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1182

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1183

UDISE Code of School : 1131108801

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : HSS MARH

Type of School : HIGH

Name of School : GHS MARH BAGH

1.Total No. of students enrolled in the school? : 106

Total No. of students covered under Mid Day Meal Scheme : 106

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes



4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1183

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marh in Jammu

SNO : 1184

UDISE Code of School : 1131104301

Province : Jammu

Districts : Jammu

Block of District : Marh

School Educational Zone : Marh

CRC : GHS GAJANSOO

Type of School : HIGH

Name of School : GHS GAJANSOO

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?

Foodgrains are transported by the CAPD Deptt & made available at Govt Depot/Fair Price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mid Meal Menu prepared by the govt is as per the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 an open vernda

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 plan to train teachers & organizers/CCHs



6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMCs 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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

1184

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme