

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

SNO : 1226

UDISE Code of School : 114030470

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Higher Secondary School

Name of School : Hss chandwan

1.Total No. of students enrolled in the school? : 287

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 CAPD Deptt. and made available at Govt. Depot/Fair Price Shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

No

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

Yes 7l 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.

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1227

UDISE Code of School : 1140306701

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Bandhore

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

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

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

Foodgrains are transported by CAPD Deptt. and made available at Govt. Depot/Fair Price Shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes 2

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

Yes 10

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

Yes

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

Yes 1

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

Yes

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

Yes

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

Yes 40\*8

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1228

UDISE Code of School : 1140303602

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : Govt. High school Chack Handa

1.Total No. of students enrolled in the school? : 163

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

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

Foodgrains are transported by CAPD Deptt. and made available at Govt. Depot/Fair Price Shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

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 but not complete in number

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. One varandah

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

Firewood.

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

Not provided by higher authority.

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

No plan to train teachers and organiser

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



Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

3

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

No

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

1000 each per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1229

UDISE Code of School : 114302201

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Jogial

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 CAPD Deptt. and made available at Govt. Depot/Fair Price Shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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/ 15x40sq 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?

N/A

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

N/A

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

Two HDPE drums of 200 kg each

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

Pressure cooker 10 litre and cooking pateela 25 litre

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

25 ,plates

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

Yes 1temporary facility

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

Drinking water is taken from community hand pump

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

Water taken from community hand pump

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

School ground

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

Firewood

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

Problem in cooking gas cylinder refilling procedure

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

3

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

No

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

1000 each per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



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

SNO : 1230

UDISE Code of School : 1140300202

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : HS chack chhabba

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

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

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

Foodgrains are transported by CAPD Deptt. and made available at Govt. Depot/Fair Price Shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

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

16-Oct

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

N/A

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

N/A

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

250 kg and 500 kg

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

Yes, two pressure cookers of 7 litres and 14 litres and 3 containers

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

50plates only

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

Yes one 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.

Yes, veranda

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

Gas and firewood

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

Not suitable always for cooking

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

3

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

No

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

1000 each per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1231

UDISE Code of School : 1140304101

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : HS Khanpur

1.Total No. of students enrolled in the school? : 142

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

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 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.

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1232

UDISE Code of School : 1140306603

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Amala

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

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

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring calorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

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 tap water

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

Yes

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

Yes

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

Yes, Veranda

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

Gas based cooking

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 and organiser

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



Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1233

UDISE Code of School : 1140303704

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GGMS Rajbagh

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

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

Pucca kitchen cum store 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?

N/A

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

N/A

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

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 and traditional method of fire wood

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



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

SNO : 1234

UDISE Code of School : 1140305102

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Dholli Mohalla

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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, 7\*13

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

N/A

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

N/A

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

Yes, 70kgs

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?

No

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

Yes

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

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.

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1235

UDISE Code of School : 1140301003

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Dhupsari Salalpur

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

SMC

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

yes

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

yes

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

yes

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

No

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

Yes

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

Yes

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

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

No

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

Not available

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1236

UDISE Code of School : 1140305701

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Tandyari

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes one tin for rice and plastic containers

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.

Veranda

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

Gas

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

NA

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

No plan to train teachers and organiser

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



Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1237

UDISE Code of School : 1140305101

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Ballan bala

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

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

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

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

No

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

One. 70kg plastic

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

Yes

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

Yes

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

Yes 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

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

NA

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



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

SNO : 1238

UDISE Code of School : 1140301604

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Burn

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes 1 rice container plastic container

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.

One 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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1239

UDISE Code of School : 1140300901

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Kore Punnu

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

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

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

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

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) ?

Plates&glass\_85

5(vii). Whether the school/centre has functional hand wash 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.

Yeah as base

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1240

UDISE Code of School :

Province : Jammu

Districts : Kathua

Block of District : barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS hamirpur

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

yes. 3 bins 40 kg

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

yes. 1 cooker 2 pateelas cooker 7lt pateelas 15 lts

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 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.

yes veranda 40x6

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

gas based

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

nil

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

No plan to train teachers and organiser

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



Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1241

UDISE Code of School : 1140304401

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : Govt.High School Bann

1.Total No. of students enrolled in the school? : 75

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes2

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

Yes 4 of 20ltrs approx.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 only tap

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

Yes tap water

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

yes

5(x). Whether the school/center has a suitable and child 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 for eating

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



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

SNO : 1242

UDISE Code of School : 1140301001

Province : Jammu

Districts : Kathua

Block of District : MARHEEN

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Salalpur

1.Total No. of students enrolled in the school? : 87

Total No. of students covered under Mid Day Meal Scheme : 87

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

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes

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

Yes

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

Yes

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

No

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

Yes

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

Yes

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

YES

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

Wood

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

Not available

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

3

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

No

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

1000 each per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1243

UDISE Code of School : 1140301602

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Pharaal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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, school has 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?

N/A

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

N/A

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

1 no., Size = 5 quintal, nature = steel

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

Big tub= 2, small tub=1, pressure cooker =2, bucket =3, kardshi = 2, etc.

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, no.1

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

Yes

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

Yes

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

Yes, veranda size 70feet long

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

Firewood and gas based

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

In case gas is not available. We use firewood

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1244

UDISE Code of School : 1140301202

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Rampur

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

No

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes

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

Yes

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

Yes

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

No

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

Yes

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

Yes

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

Yes

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

wood

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

Not available

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

No plan to train teachers and organiser

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



Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

1

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

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1245

UDISE Code of School : 1140305804

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : M.S.Tanda

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

yes ,one tin for rice&plastic containers for ingredients

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 ,tap

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

yes

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

yes

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

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

nil

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

3

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

No

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

1000 each per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



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

SNO : 1246

UDISE Code of School : 1140300803

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Dollian jattan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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

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

Yes

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

NA

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Firewood

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

NA

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

No plan to train teachers and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1247

UDISE Code of School : 1140305201

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : Gms khillochak

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

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

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

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

Nutritious meal is served in the school. There is no way of measuring clorific value in however

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

No system is available in school but we try to serve nutritious meals to the children.

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

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

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

No

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

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

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

No

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

1. Yes, by Head of institute

2. Any parent

3. local administration

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

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



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

No

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

not on daily basis

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

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

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

N/A

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

Yes 1 2 quintals plastic

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

Yes

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

Yes

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

Yes 4

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

Yes

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

Yes

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

Veranda

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 and organiser

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

Yes SMC are actively involved in the MDM scheme

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

no

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

Yes

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

Yes

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

Cook-cum helper engaged by the deptt

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

No

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

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 per month

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

Village education committee/ school management committee is responsible for engagement of CCH

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

No

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

No

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

Some mothers are actively involved in the supervision and preparation of meal

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

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

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

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

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

SNO : 1248

UDISE Code of School : 1140300902

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : Govt high school korepunnu

1.Total No. of students enrolled in the school? : 273

Total No. of students covered under Mid Day Meal Scheme : 105

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, two

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, one veranda 20x40 sq feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based and Smokeless chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 each per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1249

UDISE Code of School : 1140302401

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Fattu chack

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 20x8

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1250

UDISE Code of School : 1140307401

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Chack nathal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, 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.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1251

UDISE Code of School : 1140301101

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS khandwal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

08-Oct

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. One

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1252

UDISE Code of School : 1140306301

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Dhaloti

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes two tins for rice

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 a veranda

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1253

UDISE Code of School : 1140300504

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Chack Haria

1.Total No. of students enrolled in the school? : 54

Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, but not complete in number

5(vii). Whether the school/centre has functional hand wash 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 cooking

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1254

UDISE Code of School : 1140302701

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Gehar

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 = 45kgs steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

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.

N.a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1255

UDISE Code of School : 1140300601

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Mukandpur basti

1.Total No. of students enrolled in the school? : 61

Total No. of students covered under Mid Day Meal Scheme : 61

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 tin box and plastic container

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) ?

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.

320sqfeet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1256

UDISE Code of School : 1140305803

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : UPS Sehswan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 tin of steel for rice and plastic container for ingredients

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 tap

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child 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 bases cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1257

UDISE Code of School : 1140300501

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Nagial

1.Total No. of students enrolled in the school? : 60

Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

18'12'

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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Aluminium tin can carry 5 quintal rice

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 cooker 5lt, 2 cookers 7lt, 1 karahi, 01 pateela 10 ltr, 01 pateela of 7ltr, 2 pateele 5lt, 1 bowl type pot 10 ltr, 01 laddle, 01 poni for rice, 1 silver bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 01

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

2 Verandas ,01 veranda 40'8', 01 veranda 20"/8'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas cylinder stolen

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1258

UDISE Code of School : 1140306302

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Dhaloti

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1tin storage bin of capacity 4 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.

yes a veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based cooking

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1259

UDISE Code of School : 1140303201

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : Chhan Lal Din

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 20\*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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1, 3quintal, round

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas ,firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

—

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1260

UDISE Code of School : 1140301605

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Sait Kalyari

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen cum store size 9feet by 16feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes-01(steel)capacity 80kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

P. Cooker-6.5l, tup-5l, tub - 50l,steel bucket - 20l,plastic bucket - 20l,rice spoon - 1,parat - 1(aluminium)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 1 plate and 1 glass per child

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1 steel container

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda size 5by 20 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1261

UDISE Code of School : 1140301701

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS saladha

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1262

UDISE Code of School : 1140306001

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS Hamirpur

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen cum store

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1263

UDISE Code of School : 1140305501

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Danoh

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9feet/16feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Nature fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by department

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1264

UDISE Code of School : 1140306801

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS chack Desa Basti

1.Total No. of students enrolled in the school? : 70

Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 pucha 150 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 15 leteer 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 veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1265

UDISE Code of School : 1140300603

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS GUJJAR BASTI MUKANDPUR

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One tin

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) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1266

UDISE Code of School : 1140300702

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS Chack Dhota

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 tin box

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 tub

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1267

UDISE Code of School : 1140300506

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Govt New Primary School Gujjar Basti Spral Pain

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 approx. 9x15 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

P Cooker 5 lt., Patila 10ltr

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

10 plates, 10 glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Nil

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child 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. 15x7 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1268

UDISE Code of School : 1140301702

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Nps khabbal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 10 by 8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes many utensile 30 litres cooker etc

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

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 one veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higer authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1269

UDISE Code of School : 1140307301

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS ballan pain

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 50kg tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1270

UDISE Code of School : 1140304501

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS THATHI

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

16 by 10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

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.

18 by 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1271

UDISE Code of School : 1140307201

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Chack Desa

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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?

Yee

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,one verandah

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless Chulla

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1272

UDISE Code of School : 114030040

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Chack Dhari

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes of standard size

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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. (1)

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas not easily available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1273

UDISE Code of School : 1140304102

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : MPS KHANPUR

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

no

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1274

UDISE Code of School : 1140306004

Province : Jammu

Districts : Kathua

Block of District : barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Mangtian

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitchen cum store

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1275

UDISE Code of School : 1140300903

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS GUJJAR BASTI KORE PUNNU

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9feet x15 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 feet x2feet

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4,10 litre capacity

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20 plate only

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Nil

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Nil

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

20x18 feet room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No availability of fund

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1276

UDISE Code of School : 110304201

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Bakrak

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.10x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ..5 bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes .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.

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 g

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1277

UDISE Code of School : 1140302601

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Govt primary school. Parkhwal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1278

UDISE Code of School : 1140303802

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS Gujjar basti rajbagh

1.Total No. of students enrolled in the school? : 36

Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

ye, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1279

UDISE Code of School : 1140304902

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GGPS Kishanpur kandi

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1280

UDISE Code of School : 1140303301

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Parsu chack

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yed

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1281

UDISE Code of School : 1140301301

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : HS Chack kahana

1.Total No. of students enrolled in the school? : 255

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NO

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) ?

PLATE 22, GLASS 22

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

CONACTION NOT GIVEN BY DEPT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1282

UDISE Code of School : 1140303302

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Govt.GPS Mandala

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes,mdm incharge and DDO

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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,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.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1283

UDISE Code of School : 1140306901

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Malwan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

12x8=96ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

100 kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

All utensils are available

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yed

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Yes

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1284

UDISE Code of School : 1140303801

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS.Nai Basti Rajbagh.

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7 ltrs.cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes, complete utensils

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, varandah

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1285

UDISE Code of School : 1140306604

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Gps Amala

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas and firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1286

UDISE Code of School : 1140300804

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS DOLLIAN JATTAN CHUMBER

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9feetx15feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2feetx2feet

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4,10litre capacity

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

18plate+15 glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Nil

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

15x18 feet room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No availability of fund

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1287

UDISE Code of School : 1140300602

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Mukandpur old

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes pucca

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 2 bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 2 pressure 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 one veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1288

UDISE Code of School : 1140302001

Province : Jammu

Districts : Kathua

Block of District : Mareen

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : Ups jaimal chack

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1289

UDISE Code of School : 1140304803

Province : Jammu

Districts : Kathua

Block of District : BARNOTI

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : GOVT HIGH SCHOOL CHHAN RORIAN

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 OF 4.QUINTALS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4 TEN LITERS APPROX

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

4 WATER TAPS

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES TAP WATER

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1290

UDISE Code of School : 1140304804

Province : Jammu

Districts : Kathua

Block of District : BARNOTI

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS CHHAN RORIAN

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 2 OF 4.QUINTALS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 2 TEN LITERS APPROX

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

4 WATER TAPS

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES TAP WATER

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1291

UDISE Code of School : 1140300701

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Chack Shama

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

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 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

5(xii). Reason for not using gas based cooking and proposal to convert.

Na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1292

UDISE Code of School : 1140301401

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS dhangdevpur

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood/gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1293

UDISE Code of School : 1140303501

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Dhalli

1.Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9feet X 15feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2ft X 2ft

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3and10 litre capacity

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

53 plates

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?

Hand pump

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

20x18 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No availability of funds

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1294

UDISE Code of School : 1140304001

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS sunjwan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes,

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

7bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 02

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Only plate and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1295

UDISE Code of School : 1140304301

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : GMS plahi

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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-Oct

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 4 5litre 10litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 35by 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.

nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1296

UDISE Code of School : 1140308001

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS Kishan pur Andher

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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.20/9

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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No gas connection...

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1297

UDISE Code of School : 1140301801

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Parnoo

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 12\*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 5

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, 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, varanda 12\*7

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1298

UDISE Code of School : 1140305001

Province : Jammu

Districts : Kathua

Block of District : BARNOTI

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS KHATRIAL

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES/1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES/6/SMALL

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/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/1

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS CYLINDER

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1299

UDISE Code of School : 1140306201

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Gurah Suraj

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, one veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1300

UDISE Code of School : 1140302301

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Bhamberwan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas used as fuel

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme



7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1301

UDISE Code of School : 1140305902

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Garniari

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, verandah

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1302

UDISE Code of School : 1140301601

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : HS Dhorsi-kalyari

1.Total No. of students enrolled in the school? : 96

Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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: 9feet to 16feet.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,drums

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood.

5(xii). Reason for not using gas based cooking and proposal to convert.

Expensive

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1303

UDISE Code of School : 1140305903

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Middle

Name of School : MS Garniari

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, verandah

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1304

UDISE Code of School : 1140306303

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS Rakh Hoshari( Dhaloti more)

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1305

UDISE Code of School : 1140303101

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS HARIPUR SAINIA

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SCHOOL HAS PUCCA KITCHEN

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based cooking

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 each per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1306

UDISE Code of School : 1140305401

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS thakurpura

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

Water cooler

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No source for filling cylinder

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1307

UDISE Code of School : 1140308201

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS Sandey Chack

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, 100kg

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.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not given by Department

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1308

UDISE Code of School : 1140305601

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Bhagwal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

31 ;41

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yesyes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes;20/10

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1309

UDISE Code of School : 1140305301

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Balahar

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.

Tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

No source for filling cylinder

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1310

UDISE Code of School : 1140304402

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Mps BANN BEHARI

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NA

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes verandah

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided by higher authority

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1311

UDISE Code of School : 110304105

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS BRIVCK KILLIAN NO 3,4 KHANPUR

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 paca ...10x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1312

UDISE Code of School : 1140308101

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : Govt NPS Ladwal Andher

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chulas

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme



7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1313

UDISE Code of School : 1140301901

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Spral Pain

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 approx 9x15 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 P cooker 5Lt, 3 Patila 30lt, 20lt. 10Lt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

36 Plates,36 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Nil

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranada 12 x 6 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1314

UDISE Code of School : 1140306101

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Dhamal

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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, tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, one 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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1315

UDISE Code of School : 1140306202

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Sain di kuli

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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 approx.9x15feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4 10 litre capacity

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

22plates 22glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Nil

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child 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 approx 20x6 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1316

UDISE Code of School : 1140308501

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS Gujjar Basti chack kahana

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yr

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

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) ?

Plate=21,glass=21

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No gas connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1317

UDISE Code of School : 1140307402

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS RAJA MANDLIK

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

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 and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1318

UDISE Code of School : 1140302901

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Maharaj Pur

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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) ?

Plates :17. Glass: 17

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.

n/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1319

UDISE Code of School : 1140300203

Province : Jammu

Districts : Kathua

Block of District : Marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : GPS Kalu Da Mohalla

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 tin box

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Sufficient

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varandah

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1320

UDISE Code of School : 114030370

Province : Jammu

Districts : Kathua

Block of District : Barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : High School

Name of School : GHS Rajbagh

1.Total No. of students enrolled in the school? : 137

Total No. of students covered under Mid Day Meal Scheme : 137

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

1 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2 bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes bowls are not available

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1 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.

One small veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1321

UDISE Code of School : 1140300505

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : NPS PLOT

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, 1 tin for rice

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

no gas connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1322

UDISE Code of School : 1140604704

Province : Jammu

Districts : Kathua

Block of District : barnoti

School Educational Zone : Marheen

CRC : N/A

Type of School : middle

Name of School : MS Chandwan

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, 1 tin for rice

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

n/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1323

UDISE Code of School : 1140303101

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School :

Name of School : PS SULTANPUR

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper



4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

n/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1324

UDISE Code of School : 1140302101

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS CHACK LABJOO

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

n/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?



Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Marheen in Kathua

SNO : 1325

UDISE Code of School : 1140306701

Province : Jammu

Districts : Kathua

Block of District : marheen

School Educational Zone : Marheen

CRC : N/A

Type of School : Primary

Name of School : PS MWS SANJI MORE

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 CA & PD deptt and made available at Govt. depot/ fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transported in the vehicles of CAPD dept who shall ensure that the actual quantity and 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?

as per the guidelines of the scheme, 50gm of vegetable for primary/ 75gm for u. primary should be served in cooked meal. Fruits and eggs are not served in our school. Incharge MDM is responsible for ensure the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meal is served in the school. There is no way of measuring clorific value in however

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in school but we try to serve nutritious meals to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the district officer concerned displayed in the school too. Sometimes, it may change subject to the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, vegetables 50gm and dal 20gm under primary and vegetables 75gm and dal 30gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Yes, by Head of institute

2. Any parent

3. local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, this is the responsibility of MDM incharge and cook-cum-helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, they are inspected daily. Yes registered entry in maintained.

5(i). Whether school/centre has pucca kitchen cum store as 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?

N/A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

n/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organiser

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involved in the MDM scheme

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-cum helper engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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 per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village education committee/ school management committee is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in the supervision and preparation of meal

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET Pr. And Jt. Director have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Pr. Has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registrar of Jammu university have been assigned the duty for social audit of MDM Scheme