

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 464

UDISE Code of School : O1170200101

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS GIRLS KAROOR

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 465

UDISE Code of School : O1170200102

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : MS EKHALLA

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 466

UDISE Code of School : O1170200103

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS PINJRARI

1.Total No. of students enrolled in the school? : 63

Total No. of students covered under Mid Day Meal Scheme : 63

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

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Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

2

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

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

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Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 467

UDISE Code of School : O1170200104

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS DANGDHORU

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

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

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

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Only Kitchen Shed of size 8ft./15 ft.

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

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

2

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 468

UDISE Code of School : O1170200105

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS KHRAIPUKHNOO

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 469

UDISE Code of School : O1170200113

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS SEWARBHATI

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 470

UDISE Code of School : O1170200106

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS DHAINRASHI

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 471

UDISE Code of School : O1170200107

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : GMS TANDER

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 472

UDISE Code of School : O1170200118

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS KROSA

1.Total No. of students enrolled in the school? : 97

Total No. of students covered under Mid Day Meal Scheme : 97

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

2

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 473

UDISE Code of School : O1170200111

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS KALNOO

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 474

UDISE Code of School : O1170200117

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS SAGERNA

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 475

UDISE Code of School : O1170200110

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS RAMNOO

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 476

UDISE Code of School : O1170200108

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : MS SOUNDER

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

2

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 477

UDISE Code of School : O1170200112

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Middle

Name of School : UPS KIBBERNALLAH

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 478

UDISE Code of School : O1170200209

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : GMS DACHHAN (SUID)

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 479

UDISE Code of School : O1170200212

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : GMS NATHNALLAH

1.Total No. of students enrolled in the school? : 35

Total No. of students covered under Mid Day Meal Scheme : 35

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 480

UDISE Code of School : O1170200205

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : MS NATHNALLAH

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 481

UDISE Code of School : O1170200207

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : MS DACHHAN

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 482

UDISE Code of School : O1170200301

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : MS JANAKPUR

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots,one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 483

UDISE Code of School : O1170200302

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Middle

Name of School : UPS UPPER JANAKPUR

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 484

UDISE Code of School : O1170200402

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GMS CHICHA

Type of School : Middle

Name of School : GMS CHICHA

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 485

UDISE Code of School : O1170200408

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS CHICHA

Type of School : Middle

Name of School : UPS GOWER

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 486

UDISE Code of School : O1170200403

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS CHICHA

Type of School : Middle

Name of School : UPS GANAIN

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

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

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

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

Not applicable

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

Not applicable

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

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

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

Yes, two big pots, one bucket

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

Yes Plate and Glass for each children

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

Yes 01 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.

Room of size 14' by 12'

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

Traditional methods of fire wood

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

Funds not available, the Zone is away from DHQ is 120 KMS

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

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

CEO/ZEO in consultation with VEC and SMC of the School.

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

No

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

No

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

Some mothers are actively involved in supervision and preparation of meals.

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

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

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

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 487

UDISE Code of School : O1170200407

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GMS CHICHA

Type of School : Middle

Name of School : UPS GUJJER KOTHAN

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

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

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

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

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

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

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

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

No. such system is available in the School but we try to serve nutritional meal to the children.

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

Yes by the head of institution and I/C MDM of the School.

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 488

UDISE Code of School : O1170200406

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GM CHICHA

Type of School : Middle

Name of School : MS KIYAR

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 489

UDISE Code of School : O1170200507

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Middle

Name of School : UPS TUNDER

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 490

UDISE Code of School : O1170200506

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Middle

Name of School : UPS PRANGUS

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 491

UDISE Code of School : O1170200504

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Middle

Name of School : UPS TRUNGAIE

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 492

UDISE Code of School : O1170200120

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS TRETAL

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 493

UDISE Code of School : O1170200121

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS LIDRI

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 494

UDISE Code of School : O1170200124

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS AKHOON MOHALAH

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 495

UDISE Code of School : O1170200119

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS UPPER TANDER

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 496

UDISE Code of School : O1170200122

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : NPS WANI MOHALAH

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 497

UDISE Code of School : O1170200115

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS NOOR MOHALAH

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 498

UDISE Code of School : O1170200116

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS SOUNDER

Type of School : Primary

Name of School : PS KAINSER MOHALAH

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 499

UDISE Code of School : O1170200214

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS LOHARNA

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 500

UDISE Code of School : O1170200217

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : NPS BUNGAM SUID

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 501

UDISE Code of School : O1170200206

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS GUGGAD

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 502

UDISE Code of School : O1170200203

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS GUMB

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 503

UDISE Code of School : O1170200210

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS PANJDHARA

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 504

UDISE Code of School : O1170200

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS RESRI SIGNOO

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 505

UDISE Code of School : O1170200303

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : MS DACHHAN

Type of School : Primary

Name of School : PS SIRCHI

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 506

UDISE Code of School : O1170200401

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GMS CHICHA

Type of School : Primary

Name of School : PS CHICHA

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 507

UDISE Code of School : O1170200409

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GMS CHICHA

Type of School : Primary

Name of School : PS CHOPAN MOHALAH KIYAR

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 508

UDISE Code of School : O1170200405

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : GMS CHICHA

Type of School : Primary

Name of School : PS SUDNOO

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 509

UDISE Code of School : O1170200510

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Primary

Name of School : PS UPPER BHATPORA

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 510

UDISE Code of School : O1170200502

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Primary

Name of School : PS CHANPORA LOPARA

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 511

UDISE Code of School : O1170200509

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Primary

Name of School : PS MASJID MOHALAH

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 512

UDISE Code of School : O1170200508

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Primary

Name of School : PS BHARDOO

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 513

UDISE Code of School : O1170200503

Province : Jammu

Districts : Kishtwar

Block of District : Dachhan

School Educational Zone : Marwah

CRC : HS LOPARA

Type of School : Primary

Name of School : PS THATRI

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 514

UDISE Code of School : O1170200705

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Middle

Name of School : UPS HANZAL

1.Total No. of students enrolled in the school? : 77

Total No. of students covered under Mid Day Meal Scheme : 77

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 515

UDISE Code of School : O1170200703

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Middle

Name of School : UPS MACHNA

1.Total No. of students enrolled in the school? : 54

Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 516

UDISE Code of School : O1170201001

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Middle

Name of School : UPS (B) NOWPACHI

1.Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 517

UDISE Code of School : O1170200806

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Middle

Name of School : UPS TILLER

1.Total No. of students enrolled in the school? : 78

Total No. of students covered under Mid Day Meal Scheme : 78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 518

UDISE Code of School : O1170201101

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Middle

Name of School : UPS DEHRAIE

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 519

UDISE Code of School : O1170201007

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Middle

Name of School : UPS NOWGAM

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 520

UDISE Code of School : O1170201005

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Middle

Name of School : UPS PASSER

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 521

UDISE Code of School : O1170201003

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Middle

Name of School : UPS CHOCKRANOO

1.Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 522

UDISE Code of School : O1170201301

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : GMS YOURDOO

1.Total No. of students enrolled in the school? : 62

Total No. of students covered under Mid Day Meal Scheme : 62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 523

UDISE Code of School : O1170201401

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS PETHGAM

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 524

UDISE Code of School : O1170201302

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS GIRLS APPAN

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 525

UDISE Code of School : O1170201310

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS KASHPETH

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 526

UDISE Code of School : O1170201304

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS SATERWAGAN

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 527

UDISE Code of School : O1170201004

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS ASTANGAM

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 528

UDISE Code of School : O1170201602

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Middle

Name of School : UPS GURANTARI

1.Total No. of students enrolled in the school? : 66

Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 529

UDISE Code of School : O1170201605

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Middle

Name of School : UPS RANIE

1.Total No. of students enrolled in the school? : 49

Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 530

UDISE Code of School : O1170201303

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Middle

Name of School : UPS NEBBER

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 531

UDISE Code of School : O1170201312

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : KGBV MARWAH

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots,one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 532

UDISE Code of School : O1170200602

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS HATRI

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 533

UDISE Code of School : O1170200707

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS GUMARI

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 534

UDISE Code of School : O1170200701

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS DHOREPETH

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 535

UDISE Code of School : O1170200708

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS LONEPOORA DEHRNA

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 536

UDISE Code of School : O1170200706

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS HERGAM DEHRNA

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 537

UDISE Code of School : O1170200807

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS BUNTILLER

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 538

UDISE Code of School : O1170200911

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS BUN HAYNAN

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 539

UDISE Code of School : O1170200908

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : GPS HAYNAN

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 540

UDISE Code of School : O1170200904

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS NEW BASTI CHANGER

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 541

UDISE Code of School : O1170200902

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : GPS CHANGER

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 542

UDISE Code of School : O1170200910

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS SHAHI MOHALAH

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 543

UDISE Code of School : O1170200912

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS BUN CHANGER

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 544

UDISE Code of School : O1170200909

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS DAR MOHALAH RAR

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 545

UDISE Code of School : O1170201009

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Primary

Name of School : PS GUJJAR BASTI NOWPACHI

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 546

UDISE Code of School : O1170201010

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Primary

Name of School : PS KHAR MOHALAH NOWPACHI

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 547

UDISE Code of School : O1170200903

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS CHANGER

Type of School : Primary

Name of School : PS RAR

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 548

UDISE Code of School : O1170201011

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Primary

Name of School : PS ZIYARAT MOHALAH NOWPACHI

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 549

UDISE Code of School : O1170201309

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS SARKANDOO

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 550

UDISE Code of School : O1170201012

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS NOWPACHI

Type of School : Primary

Name of School : PS DANAK MOHALAH

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 551

UDISE Code of School : O1170201314

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS HAJWAG

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 552

UDISE Code of School : O1170201404

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS NALLAN

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 553

UDISE Code of School : O1170201313

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS LOWER APPAN

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 554

UDISE Code of School : O1170201006

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS KOKANDOO

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 555

UDISE Code of School : O1170201406

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS BHATA

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 556

UDISE Code of School : O1170201505

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS HERGAM QADERNA

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 557

UDISE Code of School : O1170201506

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS BUNGAM QADERNA

1.Total No. of students enrolled in the school? : 78

Total No. of students covered under Mid Day Meal Scheme : 78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 558

UDISE Code of School : O1170201308

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : NPS CHANPOORA SATERWAGAN

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 559

UDISE Code of School : O1170200507

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS NIKWAYAN

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 560

UDISE Code of School : O1170201501

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : GPS QADERNA

1.Total No. of students enrolled in the school? : 29

Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 561

UDISE Code of School : O1170201504

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS TAKSARAN

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 562

UDISE Code of School : O1170201503

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS HAMDANDOO

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 563

UDISE Code of School : O1170201402

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS QADERNA

Type of School : Primary

Name of School : PS RICHAL

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 564

UDISE Code of School : O1170201403

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : GMS YOURDOO

Type of School : Primary

Name of School : PS MALIK MOHALAH PETHGAM

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 565

UDISE Code of School : O1170201604

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : PS SHISHLAN

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 566

UDISE Code of School : O1170201603

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : PS ZABBAN

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 567

UDISE Code of School : O1170201607

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : PS SUDDAR

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 568

UDISE Code of School : O1170201606

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : PS UPPER ANJAR

1.Total No. of students enrolled in the school? : 46

Total No. of students covered under Mid Day Meal Scheme : 46

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 569

UDISE Code of School : O11702001007

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : PS DUND

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

Funds not available, the Zone is away from DHQ is 120 KMS

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). 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 is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is 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 of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone MARWAH (KISHTWAR)

SNO : 570

UDISE Code of School : O1170201405

Province : Jammu

Districts : Kishtwar

Block of District : Marwah

School Educational Zone : Marwah

CRC : HS ANJER

Type of School : Primary

Name of School : NPS BUN NEBBER

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

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 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per 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 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

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4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, Two bin steel, having capacity of 50 kgs. And 30 Kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one bucket

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 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.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional methods of fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

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Yes

8(i). Who is cooking the meal? (Please 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.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

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8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

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No

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