

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 91

UDISE Code of School : 1221302201

Province : Jammu

Districts : Samba

Block of District : Baribrahmna

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : High School

Name of School : Govt High School Meen Sarkar

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

Total No. of students covered under Mid Day Meal Scheme : 287

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

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

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

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

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

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

There is no system in School but I/C teacher to ensures nutritious meal

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

It is planned by the District officer concerned, there is perscribed weekly menu and is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under upper primary.

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

No

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

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

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

Yes, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily and register entry is maintained on daily basis.

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

Yes, 9'X12'

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

NO

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

NA

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

Yes

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

Yes..10

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

Plates only

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

Yes

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

Yes

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

Yes

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

Yes school ground

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

Gas based

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

VECs/SMCs

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

No

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

No

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

7

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

No

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

NA

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

VEC recommends and appointed by the departments

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registrar of Jammu Univeristry has been assigned the duty for social audt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 92

UDISE Code of School : 1221302106

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Middle

Name of School : GMS KHARA

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?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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

through private Vehicle .

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

50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C MDM Is responsible for ensuring the quality.

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

Nutritious meals is served. There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

V.E.C members, Higher authority & monitoring committee

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

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

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

No

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

Yes, 1. 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?

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes. Inspected daily

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

Yes, 9'X12'

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

no

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

NA

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

Yes one in no.

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

Yes...5 in no.

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

Plate only

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

Yes

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

yes

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

Yes

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

Yes a verandah about 12 feet length and 6 feet width

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

Gas based

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

NA

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

NO Plan for this

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

YES

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

YES

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

Cook cum helper

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

No

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

1

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

No

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

NA

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

Recommended by VEC

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

No

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

Yes

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

Mothers are involved on their own will

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

ZEO's, CEO'S & DIET concerned.

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

No

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

Social Audit is conducted by Registrar Jammu University

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 93

UDISE Code of School : 1221301711

Province : Jammu

Districts : Samba

Block of District : Bari Brahmana

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : Primary

Name of School : Govt Primary School Kargal

1.Total No. of students enrolled in the school? : 101

Total No. of students covered under Mid Day Meal Scheme : 101

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

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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

Transporting by auto carrier

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

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C MDM is responsible for ensuring the quality.

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

Nutritious meals provided for students. No way of measuring calorific value.

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & upper primary classes.

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

No eggs & fruit

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

Yes, 1. by Head of the institution.2. Any parent.

4(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 Head of the institution /I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily and register entry is maintained on daily basis.

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

Yes, 9'X12'

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

no

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

na

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

Yes, 3

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

Yes, 4

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

Yes, 80

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

Yes, One

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

Yes, kent water filter

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

yes

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

Yes 25 feet

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

Gas based

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

NA

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

no training

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

YES

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

Nil

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

Yes

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

Yes

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

COOKS / HELPER

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

No

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

2

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

No

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

NA

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

appointed by the department

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

No

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

Yes

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

Mothers are involved

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

DIET, CEO and ZEO

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

DIET Monitors

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 94

UDISE Code of School : 1221303901

Province : Jammu

Districts : Samba

Block of District : vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Middle

Name of School : GMS VIJAYPUR CAMP

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

Total No. of students covered under Mid Day Meal Scheme : 75

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

FCI transported the foodgrains and made available in Govt. Depot.

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

we are transporting by auto carrier

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

fruits and egges are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C MDM Is responsible for ensuring the quality.

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

There is no way of measuring calorific value however.

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

System not available but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the District officer concerned, this is perscribed weekly menu displayed in school.

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

Higher authority, & V.E.C members

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

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

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

No.Not prescribed in menu.

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

Yes, 1. by Head of the institution 2. Local Adm.

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

Yes, through of Head of the institution //C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily on daily basis.

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

Yes, 9'X12'

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

NO

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

na

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

yes one big steel box

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

yes

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

yes

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

yes one

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

yes

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

Yes

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

yes there is a veranda

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

Gas based

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

VEC / SMC involved MDM

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

Nil

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

Yes

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

Yes

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

cook

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

No

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

2

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

No

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

YES

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 95

UDISE Code of School : 1221301402

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : High School

Name of School : Govt girls high school Gurha Slathia

1.Total No. of students enrolled in the school? : 64

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?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

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

Transporting by load carrier

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

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

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

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

there is no system in School but I/C try to serve best meals.

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

Planned by the District officer concerned, weekly menu displayed in the School.

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

V.E.C members

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

Yes, Vegetable-50 gm and Dal-20 gm per child under primary class& Vegetable -75 gm and dal-30 gm per child under UP class.

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

no

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

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

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

Yes, Head of the institution /Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Monitor and register entry is maintained on daily basis.

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

Yes, 9'X12'

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

NO

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

NA

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

No

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

Yes 3patilas and pressure cooker 14 liters

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

No

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

Yes two

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

Yes

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

yes

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

Yes varandah 50*6

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

Gas based

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Non Available

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

Yes

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

Yes

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

helper

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

No

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

2

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

No

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

NO

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Social audits conduct by Jammu University

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 96

UDISE Code of School : 1221300401

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS PURMANDAL

Type of School : Middle

Name of School : Govt.Middle School Deon.

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?

Foodgrains are transported from Govt. Depot.

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

personel vehicle

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

Egges and furits are not served. Vegitable for childern. Head of institution and I/C MDM is responsible for ensuring the quality.

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

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

System not available in the School, I/C MDM serves nutritious meal to the children.

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

there is perscribed weekly menu and is displayed in the School, planned by district authority.

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

Monitoring committee & V.E.C members

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

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

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

nil

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

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

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

Yes, the responsibility of I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Maintained on daily basis.

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

Yes, 9'X12'

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

na

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

no

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

Yes, one steel container of 500 kg.

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

Yes, one 10ltr cooker, two patila's with lid of 10 kg. .

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

Yes only plates.

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

Yes only one point.

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

No

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

Yes

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

Yes ,veranda Of 60×8 feet.

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

Gas based and smokeless chullha.

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

NA

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

No trained teachers

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

NA

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

2

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

NA

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

Yes, Cook has got training of 10 days and got amount Rs. 2000.

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

Monitoring of MDM Scheme done by DIET

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

MDM Audit conducts by Jammu University

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 97

UDISE Code of School : 1221302108

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Primary

Name of School : primary school rakh chirk

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

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

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

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

They are transporting by auto carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

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

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

System not available in the School, I/C MDM serve nutritious meal.

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

Menu is planned by the District officer , and is displayed in the School.

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

V.E.C members & monitoring committee

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

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

no

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

1. Headmaster of the institution.2. Any parent. .

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

Yes, Head of the institution

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

Yes

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

Yes

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

Yes, Inspected on daily basis.

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

Yes, 9'X12'

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

NO

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

NA

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

yes one

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

5

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

plate n glass

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

no

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

yes

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

Yes

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

yes

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

firewood

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

no grants

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

YES

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

YES

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

Cooks / helpers engaged by the department

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

No

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

1

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

No

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

NA

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

appointed by the concerned department

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

No

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

Yes

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

Mothers take interest in MDM

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

YES

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 98

UDISE Code of School : 1221300101

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Primary

Name of School : Primary school amwal

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

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

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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

Transporting by load carrier

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

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

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

nutritious meals is served and no way of measuring calorific value however.

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

System not available in the School, head of the institution ensures nutritious meal to the children.

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

Menu planned by the District authority , and is displayed in the School.

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

Village Education Committee.

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

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under primary.

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

No

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

I/C 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 Head of the institution /teacher/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily and 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.

Yes, 9'X12'

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

NA

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

NA

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

Yes 1

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

Yes

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

Yes

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

Yes

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

Yes

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

yes

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

Yes

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

Gas based

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

NA

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

no training

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

COOKS / HELPER

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

No

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

1

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

No

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

NA

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

appointed by the concerned ZEO

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 99

UDISE Code of School : 1221302210

Province : Jammu

Districts : Samba

Block of District : Bari brahmana

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : Middle

Name of School : GMS barjani

1.Total No. of students enrolled in the school? : 168

Total No. of students covered under Mid Day Meal Scheme : 168

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

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

They are transporting by auto carrier

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

vegetable served for students not egg and fruits in Schools. I/C MDM is ensured the quality.

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

Nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No, I/C MDM serve nutritious meal to the children.

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

planned by the District officer concerned, menu is displayed in the School.

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

Higher authority,

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

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

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

no

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

1. By Head of the institution.2. Any parent.

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

Yes, Head of the institution //C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

yes. Inspected daily and entry is maintained on daily basis.

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

Yes, 9'X12'

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

no

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

No

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

Yes.....1...2quantils...steel

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

Yes..... 6

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

Yes

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

Yes.....2

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

Yes

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

yes

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

Veranda...

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

Gas based.....smokeless chullhas

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

COOKS / HELPER

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

No

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

2

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

No

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

NA

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

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 100

UDISE Code of School : 1221302706

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS Purmandal

Type of School : Primary

Name of School : GPS Garhan

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

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

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

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

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

By auto carrier

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

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured the quality.

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

There is no way of measuring calorific value however.

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

No system is adopted but I/C MDM ensures to serve nutritious meal to the children.

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

It is planned by the District officer, there is weekly menu, displayed in the School.

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

monitoring committee

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

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP 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, 1. by Head of the institution.2. VEC

4(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 efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes. inspected daily and register entry is maintained propely.

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

Yes, 9'X12'

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

NO

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

NA

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

No

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

Yes with five litre cooker one pateela with lid

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

Yes plates and glass

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

Yes one point

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

No

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

Yes

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

Yes varandah 27×8 feet

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

Gas and smokeless chulha

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

YES

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

YES

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

COOKS / HELPER

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

No

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

1

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

No

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social audt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 101

UDISE Code of School : 1221302212

Province : Jammu

Districts : Samba

Block of District : Baribrahmna

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : Middle

Name of School : Govt Middle school Makoranwali

1.Total No. of students enrolled in the school? : 62

Total No. of students covered under Mid Day Meal Scheme : 62

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

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

through Vehicle of CAPD

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

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School.

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

There is no way of measuring calorific value however. Nutritious meals is served

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

No system is available in the School.

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

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

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

V.E.C members

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

Yes, Vegitables -75 gm and dal-30 gm to UP classes & Vegitables-50 gm and Dal-20 gm to primary classes.

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

NA

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

Yes, 1. By I/C 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 Head of the institution /Cooks

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

Yes

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

Yes

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

Yes, Inspected and entry is maintained on daily basis.

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

Yes, 9'X12'

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

NO

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

NO

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

Yes

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

Yes

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

No

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

Yes

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

Yes

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

Yes

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

Yes varandah

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

Gas based

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

NA

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

No

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

VECs/SMCs

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

Nil

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

NA

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

2

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

NA

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

NA

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

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

DIET, CEO and ZEO

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

DIET Monitors Regularly

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 102

UDISE Code of School : 1221302301

Province : Jammu

Districts : Samba

Block of District : Baribrahmna

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : Middle

Name of School : Govt Primary school Meen Charkan

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

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

They are transporting by auto carrier

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C MDM Is responsible for ensuring the quality.

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

Nutritious meals provided for students. No way of measuring calorific value.

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

No system is adopted but I/C MDM ensures to serve nutritious meal.

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

weekly menu is displayed in the School. planned by the higher authority.

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

Higher authority, monitoring committee & V.E.C members

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

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

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

nil

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

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

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

Yes, Cook-Cum-Helpher and I/C Teacher.

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

Yes

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

Yes

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

Yes, Inspected and maintained on daily basis.

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

Yes, 9'X12'

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

NO

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

NA

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

Yes

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

Yes

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

yes

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

Yes

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

Yes

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

Yes

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

Yes varandah

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

Gas based

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

cook

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

NA

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

1

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

NA

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 103

UDISE Code of School : 1221300601

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Middle

Name of School : Middle school Budhwal

1.Total No. of students enrolled in the school? : 59

Total No. of students covered under Mid Day Meal Scheme : 59

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

FCI transported the foodgrains and made available in Govt. Depot.

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

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution is responsible for ensuring the quality.

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

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

system is not available, Head of the institution try to serve nutritious meal.

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

Planned by the District officer , weekly menu is displayed in the School.

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

Village Education Committee members

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

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to Upper primary.

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

no

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

Yes, 1. Head of the institution.2. parent. 3. VEC.

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

Yes. ByHead of the institution //C MDM.

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

Yes

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

Yes

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

Yes, Maintained and inspected on daily basis.

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

Yes, 9'X12'

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

NO

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

NA

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

Yes=1

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Gas based

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

NA

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

no training

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

AVAILABLE

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

AVAILABLE

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

cook

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

No

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

2

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

No

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

NA

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

Recommended by VEC

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

No

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

Yes

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

Mothers are involved on their own will

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

YES

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 104

UDISE Code of School : 1221302109

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Primary

Name of School : Gps meghnalla

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

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

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

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

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

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

50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Egges & furits not served for students in 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?

Nutritious meals is served. There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal but no system is available.

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

Menu is planned by the higher authority and weekly displayed in the School.

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

Higher authority, monitoring committee members

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

Yes, Vegitable @50 gm and Dal@20 gm to primary & Vegitable @75 gm and dal@30 gm to upper primary.

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

na

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

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

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

Yes, Head of the institution /I/C MDM/Cooks

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

Yes

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

Yes

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

Yes, Inspected on daily basis and entry maintained.

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

Yes, 9'X12'

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

NO

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

NA

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

yes good quality

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

yes medium size one ptilla and cooker

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

yes 25 plates 25glass 25spoons

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

yes 5

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

yes

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

Yes

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

veranda no idea for size

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

Smokeless chullha

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

no cylinder connection and no chrges for that

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

NO Plan for this

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

VECs/SMCs

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

NA

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

No

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

1

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

No

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

NA

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

Recommended by VEC

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

No

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

Yes

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

Mothers are involved on their own will

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

DIET, CEO and ZEO

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

Monitors is done by DIET

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

Jammu University conducts Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 105

UDISE Code of School : 1221301202

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Middle

Name of School : Govt middle school pacholi

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?

Foodgrains are transported from Govt. Depot.

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

Transported food Grains from Govt. depot through auto.

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

As per the guidelines, eggs & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

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

Nutritious meals provided for students. No way of measuring calorific value.

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

There is no system in School but I/C teacher to ensures nutritious meal

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

It is planned by the District officer concerned, there is perscribed weekly menu and is displayed in the School.

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

Monitoring committee members & V.E.C members

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

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

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

no

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

Yes, 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, I/C MDM/Cook.

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

Yes

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

Yes

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

Yes, Inspected daily and register entry is maintained on daily basis.

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

Yes, 9'X12'

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

no

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

NA

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

no

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

yes

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

yes

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

yes 1

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

yes ,, supply from phe deptt

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

Yes

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

yes veranda size 8x25

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

gas / smokeless chullhas

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

VECs/SMCs

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

Nil

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

AVAILABLE

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

AVAILABLE

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

Cooks / helpers engaged by the department

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

No

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

2

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

No

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

NA

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

Recommended by VEC

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

No

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

Yes

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

Mothers are involved on their own will

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

DIET, CEO and ZEO

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 106

UDISE Code of School : 1221301408

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : GPS MANDI PADDER BRAHMNA

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

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

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

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. depot through load carrier.

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

fruits and egg are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

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

There is no way of measuring calorific value however.

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

I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

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

monitoring committee, V.E.C members & Higher authority,

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

Yes, Vegetable @50 gm and Dal@20 gm per student to primary & Vegetable @75 gm and dal@30 gm per student to upper primary.

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

no

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

Yes, 1. Head of the institution. 2. Local Adm.

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

Yes, Head of the institution /I/C Teachers.

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

Yes

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

Yes

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

Yes. Inspected daily

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

Yes, 9'X12'

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

NO

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

na

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

no

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

yes 2 PATILAS cooker 3 lt

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

no

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

yes 1

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

yes

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

Yes

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

yes verandah 50.6

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

Gas based

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

NA

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

No

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

1

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

No

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 107

UDISE Code of School : 1221301204

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Primary

Name of School : Govt. Primary school karteem.

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

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

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

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

use private vehicle from transporting the foodgrains from Govt. depot to schools

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

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

nutritious meals is served in the School. There is no way of measuring calorific value however.

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

No system but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

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

Higher authority, monitoring committee & V.E.C members

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

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under upper primary.

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

not served

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

Yes, 1. Head of the institution.2. VEC

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

Yes, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily and register entry is maintained on daily basis.

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

No.

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

no

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

na

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

Yes, one steel container of 50 kg capacity.

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

Yes, one patila and one cooker of 5kg.

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

Yes , plates,glass and spoons.

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

Yes. One point.

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

No.

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

Yes

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

Yes, veranda of 36x8 feet.

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

Smokeless chullhas.

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

School has not recieved LPG connection.

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

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

Nil

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

NA

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

1

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

NA

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

Yes, Cook has got training of 10 days and got amount Rs. 2000.

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 108

UDISE Code of School : 1221302702

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Middle

Name of School : Govt.Girls Middle Purmandal

1.Total No. of students enrolled in the school? : 94

Total No. of students covered under Mid Day Meal Scheme : 94

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

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

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

Transporting the food Grains from Govt. depot through load carrier.

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

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

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

Nutritious meals is propely served in the School. No way of measuring calorific value.

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

System not available but I/C MDM try to serve nutritious meal to the children.

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

It is planned by the District officer concerned, this is prescribed weekly menu displayed in school.

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

V.E.C members, Higher authority & monitoring committee

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

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

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

not mentioned in the menu

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

Yes, 1. by Head of the institution. 2. Any parent. 3. Local Adm.

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

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Inspected daily on daily basis.

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

Yes, 9'X12'

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

no

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

NA

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

yes 1 steel

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

yes Gas cylinder=2 Gas Stove=2 cooker=1

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

plates=100,glass=100,spoon=100,bucket=2

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

yes

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

yes

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

Yes

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

veranda

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

Gas based

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

Not applicable

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

No trained teachers

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

NA

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

NA

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

3

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

NA

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

NA

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

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

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

No

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

Yes

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

By organising the meeting with mother's and committee members

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

Regular checks by ZEO's, CEO'S & DIET concerned.

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

No, but DIET Principal has been doing monitoring of MDM Scheme.

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

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 109

UDISE Code of School : 1221304903

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Middle

Name of School : Govt MS Vijaypur

1.Total No. of students enrolled in the school? : 69

Total No. of students covered under Mid Day Meal Scheme : 69

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

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

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

Transported food Grains from Govt. depot through auto carrier.

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

51 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C MDM Is responsible for ensuring the quality.

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

nutritious meals is provided in the School. There is no way of measuring calorific value however.

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

there is no system in School but I/C try to serve best meals.

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

planned by the District officer concerned, weekly menu displayed in the School.

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

V.E.C members & monitoring committee

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

Yes, Vegitable and Dal-for primary & 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, 1. 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 Head of the institution //I/C MDM/Cook-Cum-Helpher.

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

Yes

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

Yes

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

Yes, Monitor and register entry is maintained on daily basis.

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

Yes, 9'X12'

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

NO

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

no

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

Yes, steel drum of capacity 150kgs

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

Yes, 4

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

Yes

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

Yes, 1

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

Yes

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

Yes

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

Varanda, measuring 6*180feet

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

Gas based, traditional method using firewood

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

NA

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

No trained teachers

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

Yes, VECs/SMCs are actively involved in the MDM Scheme.

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

NA\

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

Yes

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

Yes

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

Cooks / helpers engaged by the department

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

No

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

1

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

No

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

NA

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

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 110

UDISE Code of School : 1221300801

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Middle

Name of School : Govt Middle School Chhanni Manhasan

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

there is perscribed weekly menu and is displayed in the School, planned by district authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, through of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

available

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

available

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 111

UDISE Code of School : 1221301801

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : utterbehani

Type of School : High School

Name of School : hs katwalta

1.Total No. of students enrolled in the school? : 176

Total No. of students covered under Mid Day Meal Scheme : 201

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egg are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the District officer, and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gm and Dal-20 gm per child under primary class & Vegetable -75 gm and dal-30 gm per child under UP class.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution /Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 2quntal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

cooking cooker 20 litres

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Commitee Constituted by DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 112

UDISE Code of School : 1221301405

Province : Jammu

Districts : Samba

Block of District : Puramandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : GPS MANDI UDH

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI transported the foodgrains and made available in Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through private Vehicle .

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, head of the institution ensures nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District authority , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, the responsibility of I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and 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.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes for rice 1 container of approx. 40 kgs is available

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 cooking pans and 1 pressure cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes sufficient number of plates glasses and spoon are available but no bowls are available

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1 washbasin is functional

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes verandah of 15 feet approx.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Kerosene if available otherwise firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Due to non availability of gas cylinder

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 113

UDISE Code of School : 1221301803

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Middle

Name of School : Govt. Middle school kueli

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Egges and furits are not served. Vegitable for childern. Head of institution and I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

not in menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes. Inspected daily and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 20plates, 20glass, cooker etc

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO Plan for this

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 114

UDISE Code of School : 1221303403

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : Govt heigher sec school smailpur

Type of School : Primary

Name of School : Gps.sukhyani talab

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

we are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not servied in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer , there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Headmaster of the institution.2. Any parent. .

4(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 Head of the institution /teacher/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. inspected daily and register entry is maintained propely.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Having plastic drums of 1000ltr

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes plates n cooking utensils of different sizes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 12 by 6 veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not aplicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helphers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 115

UDISE Code of School : 1221301802

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Primary

Name of School : Govt. Primary school karnal

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

I/C 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, Head of the institution /I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

na

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes glass, plate, bowl everything available

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 116

UDISE Code of School : 1221301804

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Middle

Name of School : GMS GUJJAR NALLAH KEULI

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

personel vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for students not egges and furits in Schools. I/C MDM is ensured the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP 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?

1. By Head of the institution.2. Any parent.

4(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 efforts of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood and gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS / HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 117

UDISE Code of School : 1221302104

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Middle

Name of School : Govt. Primary School Babli

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to 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, 1. by Head of the institution.2. VEC

4(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 Head of the institution /Cooks

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained and inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood and gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS / HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 118

UDISE Code of School : 1221301805

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Middle

Name of School : Govt. Primary School Shama Talab

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

No eggs & fruit

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. By I/C 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, Cook-Cum-Helpher and I/C Teacher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis and entry maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood and gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 119

UDISE Code of School : 1221300402

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : Ghss smailpur

Type of School : Primary

Name of School : Gps morha Dollian

1.Total No. of students enrolled in the school? : 102

Total No. of students covered under Mid Day Meal Scheme : 102

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system in School but I/C teacher to ensures nutritious meal

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, there is perscribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Dal-20 gm and Vegitable-50 gm to primary & dal-30 gm and Vegitable -75 gm to Upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No.Not prescribed in menu.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. ByHead of the institution /I/C MDM.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 120

UDISE Code of School : 1221303201

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Middle

Name of School : MS SANGAR

1.Total No. of students enrolled in the school? : 82

Total No. of students covered under Mid Day Meal Scheme : 82

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable @50 gm and Dal@20 gm to primary & Vegetable @75 gm and dal@30 gm to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution.2. parent. 3. VEC.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution /I/C MDM/Cooks

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. Inspected daily

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Two bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based and smokeless chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 121

UDISE Code of School : 1221300203

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GHSS UTTERBEHANI

Type of School : Primary

Name of School : Govt PS Barakhatar

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?

FCI transported the foodgrains and made available in Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through Vehicle of CAPD

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

51 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Eggs & fruits not served for students in 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?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee members & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. VEC. 3. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, I/C MDM/Cook.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes patilas pressure cooker plates

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes plates for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Hand pump but not in the school premises

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Traditional method of chullah

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas expenditure cannot be met

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 122

UDISE Code of School : 1221302102

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : high school khra madana

Type of School : Middle

Name of School : Middle school Sumbli

1.Total No. of students enrolled in the school? : 68

Total No. of students covered under Mid Day Meal Scheme : 68

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, eggs & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, this is perscribed weekly menu displayed in school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee, V.E.C members & Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable @50 gm and Dal@20 gm per student to primary & Vegitable @75 gm and dal@30 gm per student to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 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, Head of the institution //C Teachers.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, 1 capacity 5 quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2 pateela 40litres , 1cooker of 12 litres

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda of size 10x36 ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas and smokeless chullha

5(xii). Reason for not using gas based cooking and proposal to convert.

na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 123

UDISE Code of School : 1221302107

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Primary

Name of School : Govt. Primary School Ghair

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

furits and egges are not servied in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

there is no system in School but I/C try to serve best meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution. 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Monitor and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, SOCIAL AUDIT REGISTRAR JMU UNIVERSITY

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 124

UDISE Code of School : 1221302601

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Primary

Name of School : Govt. Girls Primary School, Pekhari

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

there is perscribed weekly menu and is displayed in the School, planned by district authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members, Higher authority& monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm to primary & Vegitable -75 gm and dal-30 gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution.2. VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

The responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. As maintained in the inventory.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. 5x10 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No trained teachers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 125

UDISE Code of School : 1221301404

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : GPS Mandi Grotta

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported food Grains from Govt. depot through auto.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the District officer , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable and Dal-for primary & 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, 1. by Head of the institution.2. Any parent. 3. Local Adm.

4(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 Head of the institution //I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS / HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NO

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 126

UDISE Code of School : 1221300402

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : Higher sec.school smailpur

Type of School : Middle

Name of School : Govt.middle school Dollian

1.Total No. of students enrolled in the school? : 222

Total No. of students covered under Mid Day Meal Scheme : 222

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

food Grains transported from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

52 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School as per guidelines. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, head of the institution ensures nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District authority, and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-fifty gm and Dal-twenty gm to primary & Vegetable -seventy five gm and dal-thirty gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

NA

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. 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, through of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and 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.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

5

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NO

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 127

UDISE Code of School : 1221301203

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS.Purmandal

Type of School : Middle

Name of School : GMS kund

1.Total No. of students enrolled in the school? : 57

Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

use private vehicle from transporting the foodgrains from Govt. depot to schools

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gm and Dal-20 gm per child under primary class& Vegetable -75 gm and dal-30 gm per child under UP class.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution /Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes. Inspected daily and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one steel container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 patila and 1 cooker of 15 liter 3 bucket and etc

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varnda 40x10

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas smokeless chullha

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO Plan for this

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 128

UDISE Code of School : 1221305101

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Middle

Name of School : GMS thalori

1.Total No. of students enrolled in the school? : 86

Total No. of students covered under Mid Day Meal Scheme : 86

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting the food Grains from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egg are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer , there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, the responsibility of I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. inspected daily and register entry is maintained propely.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes / 5 quintal capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes / 2 ptila and(10 l) pressure cooker 1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes /90 plates ,90 glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO Plan for this

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 129

UDISE Code of School : 1221301808

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : Purmandal

Type of School : Primary

Name of School : Govt.Primary School Rajoli

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported food Grains from Govt. depot through auto carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

na

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 26 x 09

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

AVAILABLE

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

AVAILABLE

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 130

UDISE Code of School : 1221301406

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Govt.Girls primary school mandi Garh

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI transported the foodgrains and made available in Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Egges and furits are not served. Vegitable for childern. Head of institution and I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

4(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 Head of the institution /teacher/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,one storage bin 40kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,1pressure cooker,1patila&2serving spoons

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, verandha 30" x 8"

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Kerosene

5(xii). Reason for not using gas based cooking and proposal to convert.

No LPG connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 131

UDISE Code of School : 1221301713

Province : Jammu

Districts : Samba

Block of District : Bari Barhmana

School Educational Zone : Purmandal

CRC : H.S.S Smailpur

Type of School : Primary

Name of School : Gps Dhyansar

1.Total No. of students enrolled in the school? : 63

Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. Headmaster of the institution.2. Any parent. .

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained and inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 10

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, verandha 30"x 8"

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 132

UDISE Code of School : 1221302303

Province : Jammu

Districts : Samba

Block of District : Bari brahmana

School Educational Zone : Purmandal

CRC : HSS Smailpur

Type of School : Primary

Name of School : Gps mohalla Gorsian

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through private Vehicle .

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegitables -75 gm and dal-30 gm to UP classes.

3(vii). Are eggs, fruits etc. being served and how frequently?

not served

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

I/C 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 efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis and entry maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Traditional method of chullah

5(xii). Reason for not using gas based cooking and proposal to convert.

No LPG connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Mothers are involved on their own will

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 133

UDISE Code of School : 1221302709

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : PURMANDAL

Type of School : Primary

Name of School : Govt. Primary School Nandak

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for students not egg and fruits in Schools. I/C MDM is ensured the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system in School but I/C teacher to ensures nutritious meal

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, there is perscribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitables -75 gm and dal-30 gm to UP classes & Vegitables-50 gm and Dal-20 gm to primary classes.

3(vii). Are eggs, fruits etc. being served and how frequently?

not mentioned in the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. By Head of the institution.2. Any parent.

4(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 Head of the institution /Cooks

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda. 18x8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No gas connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

HELPER, engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 134

UDISE Code of School : 1221301809

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : PURMANDAL

Type of School : Primary

Name of School : Govt. Primary School khori khad

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

we are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for studens 50 gm for primary stage and 75 gm for upper primary stage not egges and furits in Schools. I/C MDM is ensured the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Dal-20 gm and Vegetable-50 gm to primary & Dal-30 gm and Vegetable - 75 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Cook-Cum-Helpher and I/C Teacher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. Inspected daily

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

na

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda. 18x8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

aaa

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

aaa

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook/helper, engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 135

UDISE Code of School : 1221301206

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : PURMANDAL

Type of School : Primary

Name of School : Govt. Primary School Daghed

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Dal-20 gm and Vegetable-50 gm to primary & dal-30 gm and Vegetable -75 gm to Upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. By I/C 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 Head of the institution /I/C MDM.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda. 18x8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 136

UDISE Code of School : 1221301807

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : PURMANDAL

Type of School : Primary

Name of School : Govt. Primary School Chai

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

personel vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, furits and egges are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, this is perscribed weekly menu displayed in school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable @50 gm and Dal@20 gm to primary & Vegitable @75 gm and dal@30 gm to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution.2. parents. 3. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution //C MDM/Cooks

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda. 18x8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 137

UDISE Code of School : 1221302707

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : PURMANDAL

Type of School : Primary

Name of School : Govt. Primary School Gurgani

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary. Head of institution is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

there is no system in School but I/C try to serve best meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee members & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UPS.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution.2. parent. 3. VEC.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, I/C MDM/Cook.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Monitor and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda. 18x8

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 138

UDISE Code of School : 1221303402

Province : Jammu

Districts : Samba

Block of District : Bari Brahmana

School Educational Zone : Purmandal

CRC : Dollian

Type of School : Middle

Name of School : Govt. Girls Middle School Smailpur.

1.Total No. of students enrolled in the school? : 165

Total No. of students covered under Mid Day Meal Scheme : 165

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

52 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality. Eggs & fruits not served for students in 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?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

there is prescribed weekly menu and is displayed in the School, planned by district authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee, V.E.C members & Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable @50 gm and Dal@20 gm per student to primary & Vegetable @75 gm and dal@30 gm per student to upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

not in menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution. 2. VEC. 3. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution /I/C Teachers.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No trained teachers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

a

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

a

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Recommended by VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 139

UDISE Code of School : 1221302805

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Primary

Name of School : GPS Bakerwal colony

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?

FCI transported the foodgrains and made available in Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, eggs & fruits not served for students in schools. 50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, I/C MDM serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the District officer , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under upper primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 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, the responsibility of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No trained teachers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NO

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 140

UDISE Code of School : 1221302801

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : High School

Name of School : GHS Rajinderpura

1.Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egg are not served in School.50 gm of vegetable for PS and 75 gm for upper primary served, I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available in the School, head of the institution ensures nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District authority , and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members, Higher authority & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetable-50 gm and Dal-20 gm to primary & Vegetable -75 gm and dal-30 gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. Head of the institution. 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

The responsibility of Head of the institution /I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and 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.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS / HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NO

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 141

UDISE Code of School : 1221302401

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Gps nagrota

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through Vehicle of CAPD

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No, I/C MDM serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

planned by the District officer concerned, menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable and Dal-for primary & 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, 1. Head of the institution.2. VEC

4(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 Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes. Inspected daily and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

No LPG connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NO

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 142

UDISE Code of School : 1221300208

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Gps Mari Khui

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

foodgrains are lifted from Govt. depot/ take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

They are transporting by auto carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer , there is weekly menu, displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-fifty gm and Dal-twenty gm to primary & Vegitable -seventy five gm and dal-thirty gm to UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent. 3. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, through of Head of the institution //C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. inspected daily and register entry is maintained propely.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 143

UDISE Code of School : 1221302101

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : High School

Name of School : Government Model High School, Khara Madana

1.Total No. of students enrolled in the school? : 209

Total No. of students covered under Mid Day Meal Scheme : 121

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot, if sometime shortage of foodgrain, then take loan from FCI Department.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

CAPD department transport the food grains to the govt. Depot. / fair price shop and then to the concerend school by the school incharge

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

53 gm of vegitable for PS and 75 gm for upper primary served, furits and egges are not served in our School as per guidelines. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is available in the School.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu planned by the District officer , there is perscribed weekly menu displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gm and Dal-20 gm per child under primary class& Vegitable -75 gm and dal-30 gm per child under UP class.

3(vii). Are eggs, fruits etc. being served and how frequently?

No eggs & fruit

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. 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, Head of the institution /Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 144

UDISE Code of School : 1221302111

Province : Jammu

Districts : Samba

Block of District : PURMANDAL

School Educational Zone : Purmandal

CRC : HS KATWALTA

Type of School : Primary

Name of School : GOVT. PRIMARY SCHOOL SOLI DHAKI

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food Grains transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , fruits and eggs are not served. I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is propely served in the School. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system is adopted but I/C MDM ensures to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is displayed in the School. planned by the higher authority.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable-50 gram and Dal-20 gram under primary stage & Vegitable -75 gram and dal-30 gram under UP stage.

3(vii). Are eggs, fruits etc. being served and how frequently?

No. Not prescribed in menu.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution. 2. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, the responsibility of I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected and maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Non Available

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Jammu University Registrar MDM Social Audit

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 145

UDISE Code of School : 1221303301

Province : Jammu

Districts : Samba

Block of District : Vijaypur

School Educational Zone : Purmandal

CRC : MS SANGWAL

Type of School : Middle

Name of School : MS SANGWAL

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?

Foodgrains are transported from Govt. Depot/Fair Price Shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported food Grains from Govt. depot through auto.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fruits and egges are not served in our School. As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served,. I/C MDM Is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is provided in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

system is not available, Head of the institution try to serve nutritious meal.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Planned by the District officer , weekly menu is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members & monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitable-50 gm and Dal-20 gm under primary & Vegitable -75 gm and dal-30 gm under UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution 2. Local Adm.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Maintained and inspected on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 146

UDISE Code of School : 1221300202

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Middle

Name of School : Government Middle School Utter Behani

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable is served for children, 50 gm for primary and 75 gm for upper primary. I/C MDM is responsible for ensuring the quality of food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

nutritious meals is served and no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal but no system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Menu is planned by the higher authority and weekly displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Village Education Committee.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegitable -75 gm and dal-30 gm under UP and Vegitable-50 gm and Dal-20 gm under primary.

3(vii). Are eggs, fruits etc. being served and how frequently?

nil

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. by Head of the institution.2. Any parent. 3. VEC.

4(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 Head of the institution /teacher/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected on daily basis and entry maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 147

UDISE Code of School : 1221300205

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Govt. Primary School Sarmal

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?

CA & PD Department transported the foodgrains and made available at Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

use private vehicle from transporting the foodgrains from Govt. depot to schools

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Egges and furits are not served. Vegitable for childern. Head of institution and I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals is served in the School. There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system in School but I/C teacher to ensures nutritious meal

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, there is perscribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority,

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Veg. 50 gm and Dal-20 gm for primary & Veg -75 gm and dal-30 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, 1. VEC 2. by Head of the institution.3. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of the institution /I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 148

UDISE Code of School : 1221303001

Province : Jammu

Districts : Samba

Block of District : Purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Govt. Primary School Sadral

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?

FCI transported the foodgrains and made available in Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transporting the food Grains from Govt. depot through load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines, 50 gm of vegetable for PS and 75 gm for upper primary served, fruits and eggs are not served in our School. I/C MDM is responsible for ensuring the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority and there is prescribed weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

monitoring committee

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Vegitables-50 gm and Dal-20 gm to primary classes & Vegetables -75 gm and dal-30 gm to UP 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?

1. Headmaster of the institution.2. Any parent. .

4(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 efforts of Head of the institution /I/C MDM/Cook-Cum-Helpher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. Inspected daily

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to trained Teachers and organizers. Cook-Cum-Helpers are trained from FCI Dhammi .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs/SMCs are actively involved in the MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registra of Jammu Univeristry has been assigned the duty for social auidt of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 149

UDISE Code of School : 1221300207

Province : Jammu

Districts : Samba

Block of District : purmandal

School Educational Zone : Purmandal

CRC : GMS UTTERBEHANI

Type of School : Primary

Name of School : Govt.primary Anandpur

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CA & PD Department and made available at Govt. Depot/ Fair price shop nearest to the school.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported food Grains from Govt. depot through auto carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Vegitable-50 gm for primary and 75 gm for upper primary. I/C MDM is ensuring the quality. Egges and furits are not provided.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

There is no way of measuring calorific value however. Nutritious meals is served

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the higher authority , there is decided weekly menu and is displayed in the School.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Vegetables -75 gm and dal-30 gm to UP classes & Vegetables-50 gm and Dal-20 gm to 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?

I/C 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 Head of the institution /Cooks

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily and register entry is maintained on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate,glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

chullha

5(xii). Reason for not using gas based cooking and proposal to convert.

no cylinder connection and no chrges for that

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks / helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

Regular checks by ZEO's, CEO'S & DIET concerned.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

DIET Monitors

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Purmandal in Samba

SNO : 150

UDISE Code of School : 1221301712

Province : Jammu

Districts : Samba

Block of District : Bari Brahmana

School Educational Zone : Purmandal

CRC : MS DOLLIAN

Type of School : Primary

Name of School : PS KARTHOLI

1.Total No. of students enrolled in the school? : 137

Total No. of students covered under Mid Day Meal Scheme : 137

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported from Govt. Depot.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 transported from Govt. Depot of CAPD to Schools through Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetable served for students not egges and furits in Schools. I/C MDM is ensured the quality.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious meals provided for students. No way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

System not available but I/C MDM try to serve nutritious meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District officer concerned, this is perscribed weekly menu displayed in school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Higher authority, monitoring committee & V.E.C members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Dal-20 gm and Vegitable-50 gm to primary & Dal-30 gm and Vegitable - 75 gm for UP.

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

1. By Head of the institution.2. Any parent.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Cook-Cum-Helpher and I/C Teacher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Inspected daily on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9'X12'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

VECs/SMCs

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NA

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NA

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Through VEC/SMC is responsible for engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By organising the meeting with mother's and committee members

10(ii). What are the mechanisms for monitoring the scheme?

DIET, CEO and ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES