

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

SNO : 226

UDISE Code of School : 1221602301

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : GHSS BOYS SAMBA

Type of School : Middle

Name of School : GMS CHACK MANGA GUJJRAN

1.Total No. of students enrolled in the school? : 61

Total No. of students covered under Mid Day Meal Scheme : 61

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

foodgrains are 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?

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 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?

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?

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

4(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, 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 kitchen 12 feet length and 8 feet breath

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 litters cooker and rice containers 10 litters

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

yes,plates, glass , spoons.

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

yes, only one

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

yes,tap water.

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

yes.

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

yes, veranda length 30 feet and breath 10 feet.

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

gas based

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

NA

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

NO Plan 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?

NA

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

Yes

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

Yes

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

cook

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

No

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

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).

226

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Samba in Samba

SNO : 227

UDISE Code of School : 1221607401

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : GBHSS SAMBA

Type of School : Middle

Name of School : GMS CHHATALA CAMP

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

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

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

Foodgrains are transported 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?

through private Vehicle .

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 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?

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, 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, 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?

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 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/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 on daily basis.

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

yes, 12"by 8" kitchen 14"by10" store

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

NO

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

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 litter cooker and 15 litter rice container.

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

yes for all students

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

yes, 01

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

yes tap water

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

yes

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

yes, veranda 20" by 8"

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

gas based

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

NA

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

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.

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).

227

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 228

UDISE Code of School : 1221612302

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Middle

Name of School : Govt boys middle school Budhwani

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

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

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

Foodgrains are transported by 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?

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?

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?

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. 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, 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 on daily basis.

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

Yes, 15x8

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

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

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

Yes...3 big cooking patilas ..1 ..10 litre pressure cooker 2 frying pans.

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

Yes

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

Yes...1

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

Yes

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

Yes

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

Yes ..veranda..of size 22x8

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.

2

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

No

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

Yes, 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?

appointed by the department

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

228

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 229

UDISE Code of School : 1221612801

Province : Jammu

Districts : Samba

Block of District : Ward no 3

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : Govt.Primary School Samba Ward no 3

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

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

Foodgrains are transported 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?

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. 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.

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 & 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?

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. 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 //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 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

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

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

appointed by the department

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

229

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Samba in Samba

SNO : 230

UDISE Code of School : 1221603401

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Sumb

Type of School : Higher Secondary School

Name of School : Govt. Hr. Sec. School Sumb(Samba)

1.Total No. of students enrolled in the school? : 378

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?

Transporting by load carrier

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

53 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 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, 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. 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, 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 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.

Not kitchen nor store

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

NA

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

NA

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

yes

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

Yes 1no. Pressure cooker 4 no. Aluminium tub 1no. Steel bucket 30 plates 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.

Yes,3no.

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

Yes

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

Yes

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

No

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

gas based

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

NA

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

No

6(ii). 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 engagement of cook-cum-helpers.

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

230

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 231

UDISE Code of School : 1221611901

Province : Jammu

Districts : Samba

Block of District : sumb

School Educational Zone : Samba

CRC : h s behri

Type of School : High School

Name of School : GOVT.H S TALOOR

1.Total No. of students enrolled in the school? : 130

Total No. of students covered under Mid Day Meal Scheme : 84

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?

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, egg & 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 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 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?

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, 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 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...15\*10

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

no

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

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....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...200 ft 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?

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.

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).

231

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 232

UDISE Code of School : 1221605902

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Girls Hr.Sec.School Samba

Type of School : Middle

Name of School : Govt Girls Middle School kehli Mandi Samba

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

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

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

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?

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 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 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?

Yes, Vegitable and Dal-for primary & upper primary 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?

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, 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 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 ,40 plates, 40 spoons, 40 glasses

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

Yes

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

Yes, no of handwash 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, proper light and air size 20feet by 20 feet

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

gas based

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

NA

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

No, Plan to 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.

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?

Recommended by VEC

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

232

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

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

SNO : 233

UDISE Code of School : 1221600901

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Rakhambtali

Type of School : Middle

Name of School : Govt.Middle School Balouri

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

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

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

Foodgrains are transported by the 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?

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 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?

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, & 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?

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. 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, 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 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.

kitchen 12x8

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

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

yes

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

yes

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

Recommended by VEC

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

233

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



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

SNO : 234

UDISE Code of School : 1221613001

Province : Jammu

Districts : Samba

Block of District : ward no. 3 samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : govt. primary school samba

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

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

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

Foodgrains are transported 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?

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?

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, 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

4(i). Whether 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, 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, 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.

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

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

yes

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

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?

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?

Recommended by VEC

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

234

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

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

SNO : 235

UDISE Code of School : 1221600801

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : GHSS SUMB

Type of School : Middle

Name of School : GMS Bain Babeti

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

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

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

foodgrains are 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?

By auto carrier

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

54 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?

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?

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.

4(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 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

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

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

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

Nearby well

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

No.

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

Yes

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

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).

235

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 236

UDISE Code of School : 1221605601

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Nai kali

Type of School : Primary

Name of School : P.S Kathar Brahamana

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, 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?

through Vehicle of CAPD

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?

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 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 & 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. 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 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?

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, two 5 lit. cooker, 2 Cooking pot.

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

yes

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

no,

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

yes

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

yes

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

yes,one veranda.

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

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 / 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).

236

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 237

UDISE Code of School : 1221610702

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Ghss samba

Type of School : Primary

Name of School : Govt primary school samlah

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

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

Foodgrains are transported by the 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?

furits 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 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?

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?

Village Education Committee.

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

Yes, Vegetable -75 gm and dal-30 gm under UP and Vegetable-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. 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, 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

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

Yes

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

no

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

NA

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

yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

gas 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?

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?

appointed by the department

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

237

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 238

UDISE Code of School : 1221609601

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Rakh Ambtali

Type of School : Middle

Name of School : Government Middle School Manohar Gopala

1.Total No. of students enrolled in the school? : 50

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

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

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?

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?

vegitable is served for childern, 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?

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,

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?

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. 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 /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 12 by 8feet

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

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

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).

238

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?

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 Samba in Samba

SNO : 239

UDISE Code of School : 1221603601

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : nai kali

Type of School : Primary

Name of School : P.S Gangair

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

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

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

Foodgrains are transported by the 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?

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. 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?

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. 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 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 on daily basis.

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

Yes

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

no

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

No

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

yes

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

Yes

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

Yes

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

Yes

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

No 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, 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?

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

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 engagement of cook-cum-helpers.

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

239

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?

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 Samba in Samba

SNO : 240

UDISE Code of School : 1221603101

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : HSS Sumb

Type of School : Middle

Name of School : Govt. Middle School Dabri

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?

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.

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 eges 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?

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, 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?

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 /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, 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.

no

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

no

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

NA

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

yes

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

yes, one 8 lit. cooker and 3 cooking pot.

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

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

yes

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

yes

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

yes,one veranda.

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

gas based

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

NA

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

No 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.

Yes

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

Yes

8(i). Who is cooking the meal? (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).

240

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

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

SNO : 241

UDISE Code of School : 1221611602

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : Pssouram w.no.2

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?

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 through 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?

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?

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?

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, 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.

10-Dec

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

NO

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

NO

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

yes

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

3

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

Yes

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

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?

No

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

5x20m

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 / 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 engagement of cook-cum-helpers.

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

241

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 242

UDISE Code of School : 1221610401

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : M S Pangdour

Type of School : Middle

Name of School : Government Middle School Sadoh

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

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

Foodgrains are transported by the 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?

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?

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 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?

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?

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. 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, 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

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

COOKS / HELPER

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

NA

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

1

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

242

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 243

UDISE Code of School : 1221607201

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Gghss samba

Type of School : Primary

Name of School : Govt primary school sangwali mandi samba

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

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

Foodgrains are transported 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?

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?

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 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, 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, 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 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. 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 //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 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.

12x8ft

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

7kg patila 10 l pressure cooker

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

Nil

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 / 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).

243

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Samba in Samba

SNO : 244

UDISE Code of School : 1221607301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Girls hr sec School Samba

Type of School : Primary

Name of School : Govt primary school Mandi Thalora

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

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

foodgrains are 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?

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?

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 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, 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?

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

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 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, 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 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

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

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).

244

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Samba in Samba

SNO : 245

UDISE Code of School : 1221605805

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Girls hr,sec,school samba

Type of School : High School

Name of School : Diani high school

1.Total No. of students enrolled in the school? : 80

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

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

Foodgrains are transported 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?

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 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?

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 & 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, 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 /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 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

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

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).

245

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 246

UDISE Code of School : 1221606101

Province : Jammu

Districts : Samba

Block of District : SUMB

School Educational Zone : Samba

CRC : H.S.S Sumb

Type of School : Middle

Name of School : M.S. KHABBAL

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

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

Foodgrains are transported by the 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. 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?

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, 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?

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. 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 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 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

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

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).

246

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 247

UDISE Code of School : 1221608601

Province : Jammu

Districts : Samba

Block of District : Nud

School Educational Zone : Samba

CRC : Govt.Hr.sec. Nud

Type of School : High School

Name of School : Papar Brahmana

1.Total No. of students enrolled in the school? : 109

Total No. of students covered under Mid Day Meal Scheme : 92

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?

through private Vehicle .

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

54 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?

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?

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. 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?

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 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

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

na

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

na

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

yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

NO Plan 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

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).

247

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 248

UDISE Code of School : 1221609201

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penthi

Type of School : Middle

Name of School : G MS Penthi samba

1.Total No. of students enrolled in the school? : 55

Total No. of students covered under Mid Day Meal Scheme : 55

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 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, egg & 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?

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 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?

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, 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 //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.

PuccaKitchen cum store,

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

NO

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

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.Two tubs with adequate size

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

Yes

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

Yes,.2

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

Yes

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

Yes

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

Yes.veranda

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?

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.

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).

248

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

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

SNO : 249

UDISE Code of School : 1221610301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : BHSS SAMBA

Type of School : Middle

Name of School : GMS REHIAN

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?

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?

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 eggs 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 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?

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, & 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. 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 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 no store

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

NA

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

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 1

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

yes

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

yes

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

yes veranda

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

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?

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.

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).

249

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 Samba in Samba

SNO : 250

UDISE Code of School : 1221609901

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MS BHANGDOUR

Type of School : Middle

Name of School : GOVT.MS KANGWALA

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?

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 by 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 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?

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

4(i). Whether 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, 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 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

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

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.

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).

250

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 251

UDISE Code of School : 1221605401

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : GGSS Samba

Type of School : Primary

Name of School : Govt primary school katera

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?

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?

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?

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

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. 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

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

Yes

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

NO

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

NA

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

yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

gas 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?

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?

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).

251

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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 Samba in Samba

SNO : 252

UDISE Code of School : 1221600401

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Gghss

Type of School : Middle

Name of School : GMS ARAZI SAMBA

1.Total No. of students enrolled in the school? : 110

Total No. of students covered under Mid Day Meal Scheme : 110

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

Foodgrains are transported 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?

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?

55 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?

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?

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?

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.

4(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 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.

School has pucca kitchen.

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

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 school has 3 cooking utensils and size is 20 liter 10 liter and 5 liter.

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

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?

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).

252

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 253

UDISE Code of School : 1221610403

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MS BHANGDOUR

Type of School : Primary

Name of School : GOVT. P. S. SUCHETGARH KULLIAN

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 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?

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?

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?

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. 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 /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 on daily basis.

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

Yes

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

NO

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

NA

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

yes

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

Ues

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

Yes

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

Yes .one

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

No 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

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.

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).

253

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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



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

SNO : 254

UDISE Code of School : 1221603702

Province : Jammu

Districts : Samba

Block of District : sAMBA

School Educational Zone : Samba

CRC : GGHSS SAMBA

Type of School : Middle

Name of School : GOVT GIRLS MIDDLE SCHOOL GARH MANDI

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

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

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

Foodgrains are transported 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?

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?

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?

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,

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?

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. 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/Cook-Cum-Helper.

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

yes

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

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 15\*9

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

NO

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

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, 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.

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).

254

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 255

UDISE Code of School : 1221607601

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : HSS sumb

Type of School : Middle

Name of School : GMS Markoli

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

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

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

Foodgrains are transported by the 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?

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 properly 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 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?

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. 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 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, 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

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

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).

255

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 256

UDISE Code of School : 1221602202

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt HSS samba boys

Type of School : Primary

Name of School : NPS parjani

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 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?

through Vehicle of CAPD

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 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

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. 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 /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.

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

10-Dec

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

No

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

Yes

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

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.

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).

256

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 257

UDISE Code of School : 1221605802

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : m.s kheli mandi samba

Type of School : Primary

Name of School : Girls primary school katli

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

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

Foodgrains are transported by the 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 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?

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?

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?

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, 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 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 estimated 8 by 8 after clubbing with hs diani

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

No

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

No

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

No

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

Yes after clubbing with hs diani

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

Yes after clubbing with hs diani

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

Yes estimated 7 by 50

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).

257

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Samba in Samba

SNO : 258

UDISE Code of School : 1221603201

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Behri

Type of School : Middle

Name of School : Govt middle school Dabeka Naneter

1.Total No. of students enrolled in the school? : 53

Total No. of students covered under Mid Day Meal Scheme : 53

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?

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?

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, 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?

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?

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?

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 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.

Store-8/12

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

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 1 pressure cooker 10L, 2 vessels for cooking food 25L each

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

Yes

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

Yes 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

6(ii). 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).

258

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 259

UDISE Code of School : 1221610302

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt. Model Boys H.S.S Samba

Type of School : High School

Name of School : Govt. High School Rehian

1.Total No. of students enrolled in the school? : 74

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?

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?

vegetable served for students not eggs 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?

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, 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?

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 /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 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.

Yes10\*12

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

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 medium

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes 30\*7

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

gas based

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

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.

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).

259

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 260

UDISE Code of School : 1221601902

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : N.P.S Budhwana

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?

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?

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. 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?

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. 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, 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 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

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

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 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?

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?

appointed by the department

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

260

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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

SNO : 261

UDISE Code of School : 1221608901

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Ms simblana patyari

Type of School : Middle

Name of School : Govt.GMS Simblana patyari

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

Total No. of students covered under Mid Day Meal Scheme : 64

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

Foodgrains are transported 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 through 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, 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?

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?

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, 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, 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 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

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

No

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

Yes

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

No

6(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?

appointed by the department

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

261

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 262

UDISE Code of School : 1221608402

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt.Girls model Hr. Sec. Samba

Type of School : Primary

Name of School : Govt.primary school pangwal

1.Total No. of students enrolled in the school? : 46

Total No. of students covered under Mid Day Meal Scheme : 46

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

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?

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, 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 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, 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. 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, 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 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

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

262

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

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 Samba in Samba

SNO : 263

UDISE Code of School : 1221607701

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Nai kali

Type of School : Primary

Name of School : Govt.P.S Nai Kali

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, 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 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. 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. 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?

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 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. 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?

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 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 , kitchen size aprox.10ft.x7ft

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

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).

263

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

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 Samba in Samba

SNO : 264

UDISE Code of School : 1221608904

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : HSS sumb

Type of School : Primary

Name of School : GPS Jallapur wno 3

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

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?

55 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 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?

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. 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, 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 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

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

Cooker 5ltr 10kg pitla

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

Yes

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

Yes

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

Yes

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

Yes

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

No

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

gas based

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

NA

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

No

6(ii). 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).

264

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

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 Samba in Samba

SNO : 265

UDISE Code of School : 1221605105

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : M.s.kelhi mandi samba

Type of School : Primary

Name of School : Govt.p.s.karandi

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/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, 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?

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?

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?

No

4(i). Whether 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, through 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 8"7

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

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?

No

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

Veranda available

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

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).

265

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 266

UDISE Code of School : 1221609801

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Middle

Name of School : MS RAKH AMB TALI

1.Total No. of students enrolled in the school? : 89

Total No. of students covered under Mid Day Meal Scheme : 89

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?

fruits and eggs 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 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?

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

4(i). Whether 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 /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.

10-Dec

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

na

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

NA

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

yes

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

Yes

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

Yes

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

Yes 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 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?

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).

266

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 267

UDISE Code of School :

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : ps mandi dansal

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

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

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?

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 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?

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, Vegetable-50 gram and Dal-20 gram under primary stage & Vegetable -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. 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 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.

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 89

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 10\*40 sqft

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

gas based

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

NA

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

No 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

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 engagement of cook-cum-helpers.

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

267

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 268

UDISE Code of School : 1221602801

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Bhangdour

Type of School : Primary

Name of School : PS Chhanni jassu

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?

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 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?

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?

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 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. 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

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

yes

4(iv). Whether quantity 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

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

NA

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

NA

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

yes

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

yes

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

no

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

yes

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

yes

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

yes

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

yes

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

gas based

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

NA

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

No

6(ii). 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.

1

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

268

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 269

UDISE Code of School : 1221600602

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penth

Type of School : Primary

Name of School : GPS Bagoon East

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

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

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

Foodgrains are transported by the 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?

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?

56 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 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?

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.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.

4(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, 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, 10/8

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

no

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

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 in number, cooker of 5 ltrs and patila of 10 ltr, kadhai 10 ltr

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

Yes, plate glass and spoon 1for each

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?

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).

269

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 270

UDISE Code of School : 1221602302

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Samba

Type of School : Primary

Name of School : G.P.S.chak manga gujran camp

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

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

Foodgrains are transported 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?

Transporting by load 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 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,

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. 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 on daily basis.

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

Yes 10/12

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

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 2

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

Yes 12 plates and 12glasses

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

No

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

No, Plan to 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.

NA

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

0

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

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).

270

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 271

UDISE Code of School : 1221603801

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt MIDDLE SCHOOL RAKHAMBALLI

Type of School : High School

Name of School : GOVT GIRLS HIGH SCHOOL BAIN GLAR

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

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 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?

personel vehicle

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

furits 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 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

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?

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. 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 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 basis 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 10/12

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

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?

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 engaggment of cook-cum-helpers.

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

271

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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, 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 Samba in Samba

SNO : 272

UDISE Code of School : 1221602401

Province : Jammu

Districts : Samba

Block of District : SAMBA

School Educational Zone : Samba

CRC : Govt.Boys Middle School Kehli Mandi Samba

Type of School : Middle

Name of School : Govt.Girls Middle School Chack Manga Rakwal Samba

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

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

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

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?

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 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. 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

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. 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 /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 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. 14\*8

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

NO

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

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

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).

272

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, 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 Samba in Samba

SNO : 273

UDISE Code of School : 1221600601

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penth

Type of School : Primary

Name of School : Govt. Primary School Bagoon

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

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

Foodgrains are transported by the 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?

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 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?

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?

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, 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 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.

15x8

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

NO

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

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) ?

Insufficient.

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.2 no . of verandas having sizes 18×12

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).

273

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 274

UDISE Code of School :

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : GPS amlu

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

Foodgrains are transported 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?

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?

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?

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?

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. 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 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 10/12

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

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, 02

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

Yes, 10 plates and 10 glasses

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

No

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

Yes

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

Yes

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

No

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

gas based

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

NA

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

No, Plan to 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.

0

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

No

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

NA

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

Recommended by VEC

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

274

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 275

UDISE Code of School : 1221602201

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MSkehli mendi

Type of School : Middle

Name of School : GMS Chack Jangi

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

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

Foodgrains are transported by the 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?

By 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?

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?

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?

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/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 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

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

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?

Yesyes

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

Yesyes

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

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

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?

Recommended by VEC

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

275

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 276

UDISE Code of School : 1221604601

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : HS Behari

Type of School : Middle

Name of School : Middle school Kaloha

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

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

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

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?

through Vehicle of CAPD

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

vegetable served for students not eggs 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 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?

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?

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?

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, 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, 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

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

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?

Recommended by VEC

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

276

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 277

UDISE Code of School : 1221609101

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penth

Type of School : Middle

Name of School : Govt.Middle School payour

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?

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?

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?

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, 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?

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

4(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 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

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

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?

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).

277

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 278

UDISE Code of School : 1221601101

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : M.S Penthi

Type of School : Primary

Name of School : Govt. Primary School Banab

1.Total No. of students enrolled in the school? : 4

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

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

Foodgrains are transported by the 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?

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?

I/C MDM Is responsible for ensuring the quality.As per the guidelines, 50 gm of vegitable 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?

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 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, 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. 10ft.by 15ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 cooker 1(10ltrs ) tub (20ltrs)bucket (10ltrs)

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

No

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

1

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

No

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

Yes, 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).

278

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 279

UDISE Code of School : 1221604101

Province : Jammu

Districts : Samba

Block of District : Nud

School Educational Zone : Samba

CRC : High School Behri

Type of School : Middle

Name of School : Govt. Middle School Gujwal

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

Total No. of students covered under Mid Day Meal Scheme : 0

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

Foodgrains are transported 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?

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 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?

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?

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. 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?

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.

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

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

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

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

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

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

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

gas 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?

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.

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

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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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 280

UDISE Code of School : 1221603701

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Middle

Name of School : Govt MS Mandi Garh

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

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

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

foodgrains are 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?

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. 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 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?

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. 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 //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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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, 1

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

Yes, 40 plates ,35glass,35 spoon

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

Yes, 1

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

Yes

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

Yes

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

Veranda , length 57ft. , breadth 7ft.

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.



## 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?

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).

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 281

UDISE Code of School : 1221613801

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt.hr.sec.school sumb

Type of School : Primary

Name of School : Gps dhaki

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 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?

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?

56 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 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 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?

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?

no

4(i). Whether 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, through 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.

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

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

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

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

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

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

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

gas 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 / 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.

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

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 282

UDISE Code of School : 1221610101

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt.Middle school Rakh Amb Tali

Type of School : Primary

Name of School : Govt.Primary school Kali Bari

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

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

Foodgrains are transported by the 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?

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, egges & furits not served for students in schools. 50 gm of vegitable 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?

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?

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, 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, 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

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

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).

282

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 283

UDISE Code of School : 1221600302

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Behri

Type of School : Primary

Name of School : G. P. S kupri

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

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

Foodgrains are transported 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 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 egges 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?

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?

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?

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. 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, 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,pucca kitchen size 8\*12 approx. kitchen and store both are included

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

plate,glass,spoon each per child

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

Yes/counters with soap.one

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

yes

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

yes

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

yes,veranda.6\*12 approx and fully light and air system

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).

283

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

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 Samba in Samba

SNO : 284

UDISE Code of School : 1221613301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : H. S. S Sumb

Type of School : Primary

Name of School : GPS Pashwal

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

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

Foodgrains are transported by the 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?

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?

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?

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. 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, 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

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

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).

284

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

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 Samba in Samba

SNO : 285

UDISE Code of School : 1221614301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt. Boys Higher Secondary School Samba

Type of School :

Name of School : Govt. Primary School Bouli

1.Total No. of students enrolled in the school? : 56

Total No. of students covered under Mid Day Meal Scheme : 56

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

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?

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?

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, Vegetable -75 gm and dal-30 gm under UP and Vegetable-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. 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 /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, we have Pakka Kitchen (12"X 8")

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

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 (Cooker 10L, Rice Container 5L)

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes a veranda ( 14"X 7" )

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

gas based

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

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.

1

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

285

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

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 Samba in Samba

SNO : 286

UDISE Code of School : 1221605001

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : Govt.primary school kamtha

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

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

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

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?

57 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 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?

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 /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 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

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

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.

Nil

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

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).

286

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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

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 Samba in Samba

SNO : 287

UDISE Code of School : 1221612301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Samba

Type of School : Middle

Name of School : GMS Budhwani

1.Total No. of students enrolled in the school? : 71

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

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

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?

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. 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. 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 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.

Pakka kitchen (10" x 8" )

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

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 ( Cooker 7Ltr, Rice utensil 10 Ltr)

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

Yes

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

Yes

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

Yes

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

Yes

5(x). Whether the school/center has a suitable and 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 ( 18" x 7")

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

gas based

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

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?

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.

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).

287

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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

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 Samba in Samba

SNO : 288

UDISE Code of School : 1221609701

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : PS NAI KALI

Type of School : Primary

Name of School : Govt. PS Rajool

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?

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?

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

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 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, 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

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

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.



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).

288

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 289

UDISE Code of School : 1221610802

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Sumb

Type of School : Primary

Name of School : Govt.primary school Dabnu

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 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?

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 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?

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?

No

4(i). Whether 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, 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

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

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.

71

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

289

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 290

UDISE Code of School : 0

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt. Higher secondary school sumb

Type of School : Primary

Name of School : Govt. Primary school dabeka

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

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

Foodgrains are transported 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?

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?

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. 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. 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.

no

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

NO

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

NA

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

yes

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

yes 3

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

yes

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

yes 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

6(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

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).

290

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 291

UDISE Code of School : 1221602601

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : GMS Simblana Patyari

Type of School : Middle

Name of School : Govt Middle School Chandli

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

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

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

Foodgrains are transported by the 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?

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 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 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?

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?

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 /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

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

no

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

yes

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

yes

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

yes

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

yes

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

yes

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

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).

291

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 292

UDISE Code of School : 1221609403

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt Boys hr secondry samba

Type of School : Middle

Name of School : Govt middle school chack dayala

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 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?

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?

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 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?

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?

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, 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

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

NA



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

Yes

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

Yes

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

cook

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

No

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

1

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

No

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

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).

292

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 293

UDISE Code of School : 1221600202

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : GSM Penthi

Type of School : Primary

Name of School : Govt Mobile Amala Primary School samba

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.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 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 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?

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 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?

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 /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

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

5

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

Yes

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

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 but small area

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

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).

293

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 294

UDISE Code of School : 1221605301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : Govt. Mobile primary school kard

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?

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?

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 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?

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. 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-Helper.

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

yes

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

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

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

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.

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).

294

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 295

UDISE Code of School : 1221605812

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : ms kehli mandi

Type of School : Primary

Name of School : PS Gowal

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?

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?

By auto 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?

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?

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. 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?

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.

No

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

NO

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

NA

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

yes

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

Yes

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

No

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

No

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

Yes

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

Yes

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

No

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

gas 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).

295

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 296

UDISE Code of School : 1221611801

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : Govt. Primary school suchatpur

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

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

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

Foodgrains are transported by the 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?

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, 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. 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?

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?

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, 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.

No

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

no

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

NA

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

yes

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

Yes, 5

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

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 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 engagement of cook-cum-helpers.

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

296

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 297

UDISE Code of School : 1221604701

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : MS penthi

Type of School : Primary

Name of School : GPS kanair

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

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

Foodgrains are transported 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?

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?

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 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. 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, 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

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

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 engagement of cook-cum-helpers.

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

297

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University



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

SNO : 298

UDISE Code of School : 1221600201

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt gmhss samba

Type of School : Middle

Name of School : Govt Ms amala

1.Total No. of students enrolled in the school? : 105

Total No. of students covered under Mid Day Meal Scheme : 105

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

foodgrains are 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?

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?

57 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 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, 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

4(i). Whether 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 /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 store only kitchen

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

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?

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 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.

1

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

298

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 299

UDISE Code of School : 1221605811

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MS kehli mandi

Type of School : Middle

Name of School : PS kotha

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?

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, 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. 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, Vegetable-50 gram and Dal-20 gram under primary stage & Vegetable -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, 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 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 basis 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.

No

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

NO

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

na

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

yes

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

2

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

Yes

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

No

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

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, 20/8ft.

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.

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).

299

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 300

UDISE Code of School : 1221603405

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : ms simblana Patyari

Type of School : Middle

Name of School : GMS DUNAI

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?

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.

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 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 childern.

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?

no

4(i). Whether 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

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

yes

4(iv). Whether quantity 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.

10by12

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

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes ,veranda

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

gas based

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.

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 engagement of cook-cum-helpers.

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

300

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 301

UDISE Code of School : 1221601401

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Hr. Sec. School Sumb

Type of School : Primary

Name of School : Govt.Primary school beli

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 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 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?

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?

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. 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 /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

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

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).

301

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University



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

SNO : 302

UDISE Code of School : 1221610201

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penth

Type of School : Primary

Name of School : Govt.Primary school Rayour

1.Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

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

Foodgrains are transported by the 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?

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 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?

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. 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/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

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

4

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

yes

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

yes

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

yes

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

yes

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

yes

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

gas based

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

NA

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

No, Plan to 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.

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).

302

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 303

UDISE Code of School : 1221608701

Province : Jammu

Districts : Samba

Block of District : Nud

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : GPS Papar Avtara

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

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

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

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 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?

58 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 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

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.

4(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.

No

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

NO

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

NA

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

yes

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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

1

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

303

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 304

UDISE Code of School : 1221601803

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt.hr.sec.school sumb

Type of School : Primary

Name of School : Gps Bhourna

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?

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?

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?

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 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

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?

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.

4(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 ,8by12 pucca

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

na

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

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.

1cooker=10litre 2tub=20kg and8kg

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

No

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

Yes

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

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?

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 engaggment of cook-cum-helpers.

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

304

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 305

UDISE Code of School : 1221612101

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Ghss sumb

Type of School : Primary

Name of School : Govt primary school thandwal

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?

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 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?

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?

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, 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.

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

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

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

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

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

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

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

gas 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?

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.

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

305

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Audit is conducted by Registrar Jammu University



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

SNO : 306

UDISE Code of School : 1221601301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : HS Behri

Type of School : High School

Name of School : Govt.High school behri

1.Total No. of students enrolled in the school? : 219

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

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

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 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 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

4(i). Whether 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. 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

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

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

Yes

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

No

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

Yes

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

No

6(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

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 engagement of cook-cum-helpers.

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

306

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 307

UDISE Code of School : 1221614101

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Penthi

Type of School : Primary

Name of School : Govt primary school hunded

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?

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?

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?

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. 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/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

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

No hand wash counter

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

Yes

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

Yes

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

Yes

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.

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).

307

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 308

UDISE Code of School : 1221601901

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : HSS Sumb

Type of School : High School

Name of School : Govt. High School Goran

1.Total No. of students enrolled in the school? : 72

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, 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 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 eges 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?

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?

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?

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. 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, 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

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

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.

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).

308

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 309

UDISE Code of School : 1221606901

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt Girls Middle School Mandi Garh

Type of School : Middle

Name of School : Govt UPS Mandi Gurglian Samba

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

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

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

Foodgrains are transported by the 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?

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?

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 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?

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?

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 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.

Pacca Seperate

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

5

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

Each for child plate glass and spoon

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

1

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

Yes

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

Yes

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

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.

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).

309

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University



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

SNO : 310

UDISE Code of School : 1601802

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Simblana patyari

Type of School : Primary

Name of School : Govt.mobile primary school dhaki bambli

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 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?

vegetable served for students not eggs 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?

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?

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 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.

10-Dec

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

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.

1

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

310

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 311

UDISE Code of School : 1221611301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MS BHANGDOUR

Type of School : Primary

Name of School : Govt.P.S .SINKI CHHAPRI

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.

2(ii). What are the arrangements for transporting food grains from FCI godown/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 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. 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. 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?

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.

13\*9

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

NO

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

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

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).

311

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

Yes

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

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

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

SNO : 312

UDISE Code of School : 1221614201

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : samba

Type of School : Primary

Name of School : Govt. Primary School Jano

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?

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?

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 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.

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 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/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?

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 12

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

Yes

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

Yes

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

No

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

Yes

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

No open

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

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?

Recommended by VEC

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

312

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 313

UDISE Code of School : 1221601602

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : GHSS BOYS SAMBA

Type of School : Middle

Name of School : GMS BHANGDOUR

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?

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 by 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?

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?

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. 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, 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 15 \*9

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

no

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

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 8

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

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).

313

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 314

UDISE Code of School : 1221601801

Province : Jammu

Districts : Samba

Block of District : sumb

School Educational Zone : Samba

CRC : samba

Type of School : Primary

Name of School : GPS Blater

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

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

Foodgrains are transported by the 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, 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?

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?

No

4(i). Whether 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 /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.

15 "by 8"

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

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, patola, cooker, bucket,

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

Yes

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

Yes, one

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

Yes

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

Yes

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

Yes

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

gas based

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

NA

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

No, Plan to 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.

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).

314

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 315

UDISE Code of School : 1221605302

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : M.S Penth

Type of School : Primary

Name of School : Govt.Primary School Kard

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

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

Foodgrains are transported 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?

By auto carrier

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

58 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 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 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. 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, 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

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

no

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

yes

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

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.

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).

315

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 316

UDISE Code of School : 1221610801

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC :

Type of School : High School

Name of School : HS samotha

1.Total No. of students enrolled in the school? : 45

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 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?

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, egges & furits 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 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 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?

No

4(i). Whether 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

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

yes

4(iv). Whether quantity 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.

pucca kitchen 14"by8"

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

no

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

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 litter cooker and 5 litter rice container

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

yes

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

yes,01

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

yes

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

yes

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

yes, veranda 20"by8"

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.

NON

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

1

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

NON

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).

316

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 317

UDISE Code of School : 9469763806

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Nai Kali

Type of School : Primary

Name of School : Govt Primary School Keni

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

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

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

Foodgrains are transported 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?

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?

fruits and eggs 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 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?

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. 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, 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 10/12

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

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.

10 glass ten plate

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

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.

NON

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

1

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

NON

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).

317

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?

Social Audit is conducted by Registrar Jammu University



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

SNO : 318

UDISE Code of School : 1221607702

Province : Jammu

Districts : Samba

Block of District : SUMB

School Educational Zone : Samba

CRC : SUMB

Type of School : Middle

Name of School : GMS LYANI

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

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

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

Foodgrains are transported by the 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?

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 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 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 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. 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, 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.

Yes, 12x10

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

no

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

yes

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

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 cum helper

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

NON

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

1

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

NON

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).

318

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 319

UDISE Code of School : 1221601201

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Govt. M. S. Simblana patyari

Type of School : Primary

Name of School : G.P.S. Battal

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 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?

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?

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. 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. 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 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 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.

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

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

Cooks / helpers engaged by the department

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

NO

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

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

NO

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

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).

319

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 320

UDISE Code of School : 12216078018

Province : Jammu

Districts : Samba

Block of District : Nud

School Educational Zone : Samba

CRC : Govt. Hs Behri

Type of School : Primary

Name of School : Govt. Primary school Naid

1.Total No. of students enrolled in the school? : 15

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

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

Foodgrains are transported by the 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?

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?

59 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?

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 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?

no

4(i). Whether 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 /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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 1

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

No

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

No

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

Yes

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

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?

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.

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).

320

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?

Social Audit is conducted by Registrar Jammu University

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

SNO : 321

UDISE Code of School : 1221610202

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : MS Panthi

Type of School : Primary

Name of School : Govt. Mobile PS Gujjar Basti Rayour

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?

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 through load 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 , furits 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?

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?

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, 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, ONLY KITCHEN OF 10X14

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

NO

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

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 3, 1COOKER 20L, 2TUB 30L

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES, 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No, Plan to 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?

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 engagement of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

321

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?

Social Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 322

UDISE Code of School : 1221605807

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : MSkehli mandi

Type of School : Primary

Name of School : GPS Diani

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?

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?

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?

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 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. 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 12 .8 ratio with store

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

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 8

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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 20.8 ratio

5(x). Whether the school/center has a suitable and child 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.

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).

322

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 323

UDISE Code of School : 1221605901

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Govt.HSS.Samba(Boys)

Type of School : Middle

Name of School : M S Boys Kehli Mandi Samba

1.Total No. of students enrolled in the school? : 36

Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by 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?

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. 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 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?

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. 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 /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 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.

Under construction

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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, 1 pan 4kg rice capacity, 1 frying pan 2kg vegetables capacity, pressure cooker 5 ltrs., 1 serving spoon.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

20 plates, 16 (spoons, glass) each

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, 12ft. x 7ft.,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?

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

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).

323

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 324

UDISE Code of School : 1221600702

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Govt.HSS.Samba(Boys)

Type of School : High School

Name of School : Govt.HS Bainglar(Boys)

1.Total No. of students enrolled in the school? : 69

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported 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 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?

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 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. 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, 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.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas 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



## 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.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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).

324

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 325

UDISE Code of School : 1221604301

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Penth

Type of School : Middle

Name of School : Ups jattah

1.Total No. of students enrolled in the school? : 48

Total No. of students covered under Mid Day Meal Scheme : 48

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, furits and eges 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?

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?

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?

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 /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.

No.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

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

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).

325

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 326

UDISE Code of School : 1221603301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : Govt.primary school Dhalout

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, 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?

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?

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?

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?

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?

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, 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 on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

es

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child 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

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).

326

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 327

UDISE Code of School : 1221608101

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Panthy

Type of School : Primary

Name of School : PS nand

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?

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 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 properly 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, 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?

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?

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?

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 basis 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.

Only Pucca kitchen available no store (dimensions-20x15x10ft)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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 of different radii

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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, an open verandah (Dimensions-30x10ft)

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.

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).

327

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 328

UDISE Code of School : 1602402

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC :

Type of School : Primary

Name of School : GPS chack manga rakwal samba

1.Total No. of students enrolled in the school? : 55

Total No. of students covered under Mid Day Meal Scheme : 55

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 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 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, 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. 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 /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 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

7

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and 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 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).

328

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 329

UDISE Code of School : 1221601701

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Nai Kali

Type of School : Middle

Name of School : Govt Middle School Badnai

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

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?

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?

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 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?

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?

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, through 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

300kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, 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.

Room

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.

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).

329

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 330

UDISE Code of School : 1221602701

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Behri

Type of School : Middle

Name of School : Government middle school chanoori

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

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 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

4(i). Whether 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 /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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

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?

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?

appointed by the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

330

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 331

UDISE Code of School : 1221608301

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : PS Nai Kali

Type of School : Primary

Name of School : Govt. Primary School Padal

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?

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?

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. 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.

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

4(i). Whether 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, 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.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4 utensil each 5 lt1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 15 plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. 15\*10 sq.foot

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 / 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).

331

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 332

UDISE Code of School : 1221600701

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hr.sec.school samba

Type of School : Primary

Name of School : P s baincamp

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

59 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?

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 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?

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. 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

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

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

6(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 / 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).

332

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 333

UDISE Code of School : 1221604402

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : HSS sumb

Type of School : Primary

Name of School : Govt mobile primary school jeed

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported 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?

Transporting by 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, 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?

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?

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, 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 /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.

15-Oct

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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.

Tub. Cooker 15 ltr.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child 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?

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 / 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).

333

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 334

UDISE Code of School : 1221613101

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : GGHSS Samba

Type of School : Primary

Name of School : Govt Primary School Palai

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 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?

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 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. 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 //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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3 and 7 litre cooker and two other cooking utensils.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, Veranda. Day light.

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

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).

334

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 335

UDISE Code of School : 1221603802

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Pangdour

Type of School : Primary

Name of School : Gps Bainglar

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported 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?

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. 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 & 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. 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

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

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.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job 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).

335

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 336

UDISE Code of School : 1221613701

Province : Jammu

Districts : Samba

Block of District : Sumb

School Educational Zone : Samba

CRC : Sumb

Type of School : Primary

Name of School : Primary school kaid

1.Total No. of students enrolled in the school? : 12

Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

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, 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 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?

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 /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.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas 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.

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).

336

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 337

UDISE Code of School : 1221610902

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Middle

Name of School : Ms masroor

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 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?

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?

60 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?

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 & 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?

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, 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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.

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).

337

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 338

UDISE Code of School : 1221610901

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : Ps sanoor

1.Total No. of students enrolled in the school? : 2

Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

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?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , furits and egges 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?

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?

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?

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. 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 //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, 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 combined

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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

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 engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

338

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 339

UDISE Code of School : 1221611601

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : MS Souram

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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 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 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, 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. 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 /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, 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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas 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.

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).

339

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 340

UDISE Code of School : 1221608401

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : PS Pulla pangwal

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

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?

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 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?

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. 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, 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 on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

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?

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).

340

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 Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 341

UDISE Code of School : 1221605801

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : GBHSS SAMBA

Type of School : High School

Name of School : HS Katli

1.Total No. of students enrolled in the school? : 102

Total No. of students covered under Mid Day Meal Scheme : 72

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

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 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?

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. 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 //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 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

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?

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).

341

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 Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 342

UDISE Code of School : 1221608201

Province : Jammu

Districts : Samba

Block of District : Samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Middle

Name of School : MS Nehari

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

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?

for primary 50 gm of vegetable and 75 gm for upper primary served as per guidelines , furits and egges 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?

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?

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?

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. 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 //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, 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 combined

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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

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 engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

342

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 343

UDISE Code of School : 1221603406

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : PS Sumb

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?

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 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 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, 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. 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 /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, 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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas 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.

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).

343

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 344

UDISE Code of School : 1221601804

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : PS Chal Khatli

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?

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?

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?

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 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?

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. 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, 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 on daily basis.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

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?

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).

344

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 Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 345

UDISE Code of School : 1221606301

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : HSS NUD

Type of School : Middle

Name of School : MS KUMMI

1.Total No. of students enrolled in the school? : 29

Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the 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?

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 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?

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. 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 //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 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

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?

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).

345

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 Audit is conducted by Registrar Jammu University



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 346

UDISE Code of School : 1221611201

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : PS SANDHI SIMBLANA

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.

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

for primary 50 gm of vegitable and 75 gm for upper primary servied as per guidelines , furits and egges 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?

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?

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?

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. 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 //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, 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 combined

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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

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 engaggment of cook-cum-helpers.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

346

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPARATION OF MEAL

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?

Social Audit is conducted by Registrar Jammu University

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Samba in Samba

SNO : 347

UDISE Code of School : 1221608602

Province : Jammu

Districts : Samba

Block of District : samba

School Educational Zone : Samba

CRC : Hss sumb

Type of School : Primary

Name of School : PS BAGAR

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?

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 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 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, 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. 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 /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, 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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas 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.

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).

347

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHER INVOLVED ARE ACTIVITY INVOLVED FOR PREPRATION OF MEAL

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 Audit is conducted by Registrar Jammu University