

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

SNO : 759

UDISE Code of School : o1172800201

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Basmina

Type of School : High School

Name of School : HS Basmina

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

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

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

5

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 760

UDISE Code of School : o1172800601

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : High School

Name of School : HS Inshan

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 761

UDISE Code of School : o1172800701

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Basmina

Type of School : High School

Name of School : HS Margi

1.Total No. of students enrolled in the school? : 136

Total No. of students covered under Mid Day Meal Scheme : 136

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

5

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

No

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

No

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

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

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

No

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

No

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

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

SNO : 762

UDISE Code of School : o1172800103

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : MS Aftee

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

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

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

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

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

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

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

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

Yes

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

Not on daily basis

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

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

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

4

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 763

UDISE Code of School : o1172800801

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : MS Batta

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

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

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

2

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 764

UDISE Code of School : o1172800301

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : MS Brayan

1.Total No. of students enrolled in the school? : 100

Total No. of students covered under Mid Day Meal Scheme : 100

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 765

UDISE Code of School : o1172800402

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : MS Chowidraman

1.Total No. of students enrolled in the school? : 119

Total No. of students covered under Mid Day Meal Scheme : 119

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

4

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 766

UDISE Code of School : o1172800501

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Gumri

Type of School : Middle

Name of School : MS Gumri

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

Total No. of students covered under Mid Day Meal Scheme : 142

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

5

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 767

UDISE Code of School : o1172800101

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : MS Kuzuz

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?

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 768

UDISE Code of School : o1172800901

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : MS Mongli

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 769

UDISE Code of School : o1172800803

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : MS Mulwarwan

1.Total No. of students enrolled in the school? : 88

Total No. of students covered under Mid Day Meal Scheme : 88

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 770

UDISE Code of School : o1172801001

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Gumri

Type of School : Middle

Name of School : MS Rikanwas

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

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

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 771

UDISE Code of School : o1172801101

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Gumri

Type of School : Middle

Name of School : MS Sukhnai

1.Total No. of students enrolled in the school? : 93

Total No. of students covered under Mid Day Meal Scheme : 93

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 772

UDISE Code of School : o1172800603

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : MS Uriwan

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

1

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

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

SNO : 773

UDISE Code of School : o1172800401

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Primary

Name of School : PS Aarbal

1.Total No. of students enrolled in the school? : 60

Total No. of students covered under Mid Day Meal Scheme : 60

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

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

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

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

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

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

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

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

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

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

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

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

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

No

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

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

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

No

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

Yes by Head of the institution.

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

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

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

Yes

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

Not on daily basis

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

Yes inspected daily and also register entry is maintained.

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

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

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

Not applicable

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

Not applicable

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

Yes, one bin steel bin having capacity of 100kgs.

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

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

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

Yes Plate and Glass for each children

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

Yes 01 No.

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

Yes

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

Yes

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

Room of size 14' by 12'

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

Firewood

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

Not provided yet.

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

No plan to train teachers and organizers.

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

Yes SMC is actively involved in MDM Scheme.

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

No

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

Yes

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

Yes

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

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

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

No

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

3

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

No

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

No

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

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

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

No

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

No

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

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

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

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

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

No,but DIET Principal is doing monitoring of MDM scheme.

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

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 774

UDISE Code of School : o1172800105

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : PS Asrarabad

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 775

UDISE Code of School : o1172800604

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : PS Bungam

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 776

UDISE Code of School : o1172800802

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : PS Dasbal

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 777

UDISE Code of School : o1172800106

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : PS Khandaypora

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 778

UDISE Code of School : o1172800403

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : PS Kokapora

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 779

UDISE Code of School : o1172800702

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Basmina

Type of School : Middle

Name of School : PS Lonepora

1.Total No. of students enrolled in the school? : 96

Total No. of students covered under Mid Day Meal Scheme : 96

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 780

UDISE Code of School : o1172800804

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : PS Sadiqmohlla

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 781

UDISE Code of School : o1172800602

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : PS Sheikhpura (I)

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 782

UDISE Code of School : o1172800605

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Inshan

Type of School : Middle

Name of School : PS Sheikhmohlla

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 783

UDISE Code of School : o1172801601

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : MS Aftee

Type of School : Middle

Name of School : PS Sheikhpura (M)

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?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC is actively involved in MDM Scheme.

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involved in supervision and preparation of meals.

10(ii). What are the mechanisms for monitoring the scheme?

ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.

Data Captured as per the compliance of W.P No.618 of 2013 MDM of Zone WARWAN (KISHTWAR)

SNO : 784

UDISE Code of School : o1172800202

Province : Jammu

Districts : Kishtwar

Block of District : Warwan

School Educational Zone : Warwan

CRC : HS Basmina

Type of School : Middle

Name of School : PS Wanipora

1.Total No. of students enrolled in the school? : 81

Total No. of students covered under Mid Day Meal Scheme : 81

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food grains are transported by CA&PD Deptt.and made available to the Govt. depot nearest to the School.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are transported by CA&PD Deptt.vehicle who shall ensure actual quality and quantity reaches to the Govt.depot.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of the Scheme 50gms.vegetables to Primary and 75 gms.to Upper Primary students are being cooked and served to the children.Fruits and eggs are not served in our schools.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritional meal is served in the School.However there is no way of measuring the calorific value in the School.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. such system is available in the School but we try to serve nutritional meal to the children.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer. There is a prescribed weekly menu and is displayed in the school. Sometimes it may change as per the availability of food items.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes Vegetables 50gms. Dal 20 gms for Primary classes and Vegetables 75 gms. Dal 30 gms for Upper Primary Classes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by Head of the institution.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by the head of institution and I/C MDM of the School.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily basis

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes inspected daily and also register entry is maintained.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only Kitchen Shed of size 8ft./15 ft.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not applicable

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, one bin steel bin having capacity of 100kgs.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, two big pots, one pressure cooker, one bucket, two jugs and two ladles.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes Plate and Glass for each children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01 No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Room of size 14' by 12'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers and organizers.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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7(i). Details of orienting teachers regarding their role in the scheme?

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7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helper engaged by the Deptt.in consultation with VEC and SMC of the School.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

No

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO in consultation with VEC and SMC of the School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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ZEO,CEO,DIET Principal and Jt.Director are monitoring the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No,but DIET Principal is doing monitoring of MDM scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes,Registrar of Jammu University have been assigned the duty of social audit of MDM scheme.