

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : Govt. Model High School Sector 38-D Chandigarh (Govt. / Aided / Local Bodies/ EGS & AIE Centres)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1140	3015 of Five Schools attached with our MDM kitchen.
2	Food Grains:	Yes, from FCI, but through Edu. Deptt. Store	
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii)	What are the arrangements for transporting food grains from FCI godown /Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	Ensured by MDM in charge teacher and organizer, supply taken on weekly basis. Quality ensured by using agmark products.	
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?		
3(ii)	How is the calorific value (450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?		
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, as per the norms of Department.	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes, by MDM incharge, Headmaster, Class Teachers and SMC members.	
4(i)	Whether Regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii)	Whether cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?		

4(iii)	Whether timely procurement of Ingredients, fuel etc of good quality is monitored on weekly basis?	Yes	
4(iv)	Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store / Storage Bins / Utensils / water / Fuel	Yes	
5(i)	Whether school / Centre has pucca kitchen-cum-store as per specification of para 4.2 r/w Ann.9? If yes then give size and other details of kitchen and store, both separately.	Yes, 2200 Sq. Ft. Kitchen Area	
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	N.A.	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, 2 Steel drums of 300 kg capacity	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	Yes, patilas of size 72 =2, 62 =3, 52=4, 48=4, Big Kadhai= 2, Pressure Cooker 2x 60Ltr, 4x 22Ltr	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes, Children bring their own Tiffin's, those who don't provided plates etc.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes 12	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or	Served in the Class rooms	

	veranda? If yes, give its size and other details for arrangements for light and air.		
5(xi)	Nature of fuel being used (gas bases, smokeless chullhas, traditional method of firewood, kerosene, etc)	LPG bases	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	N.A.	
6	Infrastructure: Capacity Building:	Training Program	
6(i)	Details of Plan to train Teachers and organizers / cooks/ helpers?	organized through CHIM-42 & on Cascade basis.	
6(iii)	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	
7	Role of Teachers	Important role in distribution and sensitizing students & maintaining hygiene as per the guidelines given by the Deptt.	
7(i)	Details of orienting Teachers regarding their role in the Scheme?		
7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	---	SMC members have been trained under SSA in Nov & Dec 2016.
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc	Yes	
8	Cooks:	Cooks/ helper engaged by the school with the approval of deptt.	
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups (v) Any other	1+17	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii)	Total No. of Organizers, cooks & helpers:	Org-1, cook-1, Helper-17	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains etc before using, and good practices of cooking, prior to employing / deploying them on the job for preparing Mid Day Meal for children.	Yes 5 Ayas got training from CHIM, They further trained the other Ayas/ helpers.	

8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper	Org-Rs. 9000, Cook Rs. 8500, Helper-Rs. 2622 each	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Engaged by the school SMC, through Notice Board of school and outside the gate on experiences basis.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-Monitoring Committees:	Yes,	SMC meeting is held once in month at school level on the instructions of Deptt.
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers / representatives of local bodies:	Yes, Most of the Ayas/helpers engaged by school are mothers of school children. Increase in the number of the students taking MDM. There is also increase of satisfaction of students.	
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram Panhayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii)	What are the mechanisms for monitoring the Scheme?	PCS, HCS of Chandigarh Administration and senior officers of Deptt.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	-----	
11	External evaluation of the programme:	-----	Yes, SMC members.
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		