

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : GMSSS-10 (Govt. / Aided / Local Bodies/ EGS & AIE Centre's)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1713 (1 st to 8 th)	As this school has cluster based kitchen and providing the meals to 1342 students of the surrounding schools also
2	Food Grains:	Supply taken from FCI through Education Departmental 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?	Trucks Arranged by Education Department and quantity is checked in the school.	
3	Cooking of Meal:	Quality pulses, fresh vegetables & spices of brands like MDH, Catch are being used and are monitored by MDM committee and SMC members daily	Fruits and Eggs are not served
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?	As per norms prescribed by the department but grains are consumed 75gm to 80gm per child due to less intake capacity.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Regular testing of nutritional value through Laboratories authorized by the Deptt.	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Education Department Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes Dieticians & Doctors arranged by Deptt	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes Meals are prepared as per the Norms fix by Department.	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes, SMC members, mothers of the students, Class Teachers, MDM committee & Principal of the school.	
4(i)	Whether Regularity, wholesomeness and over-all 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	Yes. Same as mentioned in column 4(i)	

	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, Constructed by the Education department. As per norms	40*55ft =2200sq ft Is equal to204.06 Sq.m
5(i)	Whether school / Centre has pucca kitchen-cum-store as per specification of para 4.2 r/w Ann.9? If yes then give size and other details of kitchen and store, both separately.		
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No, Cooked in our school based kitchen for own school & surrounding schools;	
5(iii)	What 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 4 Bins of 50 kg each(stainless steel) 3 Containers of 5 quintal each(steel) 1 Container of 3 quintal(steel) 1 Container for bags of pulses(5*3*2.5)(steel)	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	Yes 9 Patilas with lid (size no. 50 to 60.) (Handolium) 2 BigKarahi(iron), 2 Medium Karahi(iron), 1Small Karahi(Handolium) 12 Cooker of 22 Lt(Hawkins), 1Cooker 7Lt.(Hawkins),	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Children bring their own tiffins. However plates & spoons are provided to those students who fail to bring tiffins.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes 3 wash basins. Liquid Soap is used for washing hands	

5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether 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 veranda? If yes, give its size and other details for arrangements for light and air.	Food is served in the classrooms	
5(xi)	Nature of fuel being used (gas bases, smokeless chullhas, traditional method of firewood, kerosene, etc)	LPG	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	N.A.	
6	Infrastructure: Capacity Building:	Training of Cook-cum- Helpers by CIHM-42, Chd	Training of SMC members by SSA
6(i)	Details of Plan to train Teachers and organizers / cooks/ helpers?		
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 Most of the mothers and SMC members are working as Cook-cum- Helpers	
7	Role of Teachers	As Per guidelines given by the department from time to time	
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:	1 Cook 25 Cook- cum- Helpers	
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups (v) Any other		
8(ii)	Where NGOs are involved, 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:	Organizers-01, Cook-01, Cook-cum-Helpers-25	
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	Yes Some of them Helpers have been trained by CIHM-42 & rest of them are trained by the trained	

	good practices of cooking, prior to employing / deploying them on the job for preparing Mid Day Meal for children.	helpers	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook and (iv) Helper	Organizers-9000/-, Cook-8500/-, Helpers-2622/- per month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	MDM committee with the approval of school Principal & SMC members according to the norms of the deptt.	
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 once in a month at school level
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	District level meetings held with education department from time to time	
10	Mobilization of mothers / representatives of local bodies:	Most of mothers are engaged as Cook-cum—Helpers & awareness is created among others during PTM & SMC meetings	
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?	Resulting increased regular enrolment	
10(ii)	What are the mechanisms for monitoring the Scheme?	PCS/HCS Officer of Chandigarh Administration, Senior officers of the Education department, MDM committee, SMC member & parents of the students are monitoring the MDM scheme on regular basis	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme:	Yes	External Evaluation done by SMC members
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

Principal,
Govt. Model Sr.Sec.School,
Sec-10, Chandigarh