

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : GMSSS-26TM, Chandigarh. (Govt. / Aided / Local Bodies/ EGS & AIE Centres)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1310 Students (Class 1 st to 8 th)	As the school has cluster based kitchen and providing the meals to surroundings three schools having enrolment approx.3000 also
2	Food Grains:	Supply taken from FCI through Education Department Stores	
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 through Education Department	
3	Cooking of Meal:	Ensured by MDM Teacher Incharge and Organizer, Local purchase of material on weekly basis.	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?	Try to maintain but intake capacity of Chandigarh Students is less, we serve 75-80 gm of grain, 4 to 6 gm oil, 25-30 gm pulses and 75 gm vegetables daily.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assessment is done by labs engaged by Education Department	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Planned by Education Department. Yes, Menu Displayed	
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 standard norms of the department.	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes, By the MDM Teacher Incharge, Organizer, Principal, Vice Principal and all Class teachers, Senior officers of the	CCTV cameras are also installed in school kitchen and class rooms.
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?	department and Chandigarh Administration.	
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 MDM Teacher Incharge and Organizer.	
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, Size 40 x 55 ft 2200 sq.ft., 204.659mt.	
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	Food is prepared in our school kitchen.
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	NA	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, 8 steel Drawers and 2 steel racks, 2 steel Almirahs, 10 steel drums and 2 rice storage box and 1 atta box.	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	Yes, 1 Big Patilla –size 70 2. 3 Big Patillas - size 68 3. 10 Big Patillas – size 50 4. 1 cooker – 108 ltrs. 5. 1 cooker - 60 ltrs. 6. 5 cookers – 22 ltrs. 7. 2 Krrahi	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes,	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give	Yes, 22 Drinking water taps	

	their number		
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.	No	Food is served in classrooms only.
5(xi)	Nature of fuel being used (gas bases, smokeless chullhas, traditional method of firewood, kerosene, etc)	LPG is used.	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	NA	
6	Infrastructure: Capacity Building:	Through training programmes at CIHM-42 and meetings by Education Department and on Cascade basis also.	
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, SMCs	
7	Role of Teachers	Supervision of raw and cooked food and maintain hygiene and cleanliness educating students.	
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 in November and December 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/helpers engaged by Education Department. 1.Cook - 1 2. Helpers - 20	
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:	1 Organizer, 1 Cook & 21 Helpers	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning	Yes	

	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.		
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper	Organizer - Rs. 9000/- per month Cook - Rs. 8500/- per month Helper - Rs. 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?	Principal and SMC members appoints on experience 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, District Level Meeting held with Education Department from time to time.	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?		
10	Mobilization of mothers / representatives of local bodies:	Maximum mothers are working as cook cum helpers and also members of SMC. Number of beneficiaries students have increased.	Awareness created during SMC meeting and PTM
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?		
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme:	External Evaluation done by SMC members.
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		