

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : GMSSS-44 (Govt. / Aided / Local Bodies/ EGS & AIE Centres)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	865(1 st to 8 th)	As this school has cluster based kitchen and providing the meals to 2250 students of the surrounding schools also.
2	Food Grains:	Supply taken from FCI through Education Department	
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 through Education Department	
3	Cooking of Meal:	By organizer and teacher incharge supply taken from vegetable supplier daily maintained by MDM committee and SMC members.	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, we try to maintain but intake of Chandigarh students is less we serve 80 gm of grains 25 gm pulses 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 Microbiology, Chemical testing labs and FSSAI through Education Department.	
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 Food is Prepared According to Norms by Education Department	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes by Principal, Vice Principal and MDM Incharge and SMC Members, Day Teacher and Class Teacher in class.	
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 whom?	Yes, organizer and MDM incharge and Cook-cum-helpers (Mothers of students)	
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 204.6 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 school	
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.	Iron sheet drums-2 (5 quintal each) Trunk box medium size-1 steel –drums-4	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	2 patila size no.-68 (with Lid) 2 Big Karahi (Iron) 4 Cooker 60 Ltr.Each 6 Cooker 22 Ltr. (Hawkins) 2 patila size no.-64 (with Lid) 7 patila size no.-50 (with Lid) 2 patila size no.-40 (with Lid)	
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 Tiffin's. However plates and spoons are provided to those students who fail to bring Tiffin's.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes, 18 taps 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 served in the class room only	
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:	Through training programs and Meeting by Edu. Department at CIHM sector-42 and Through Cascade plan	
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?		
7	Role of Teachers	As Per guidelines given by the Education Department from time to time. Supervision of Raw and Cooked Food and maintain Hygiene and cleanliness	
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.		
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc	Yes	
8	Cooks:	No. of Cook =1 Cook cum Helpers =15	
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:	Organizer – 1 Cook-1 Cook cum Helpers-15	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning	Yes, Some of the Helpers have been trained by CIHM-42 and	

	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.	rest of them trained by the already trained.	
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 Helpers-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?	Mid Day Meal Committee alongwith the Principal and SMC Members Appoints the cook and helpers as per the norms of department.	
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 the Education Department from time to time.	SMC Meeting once a month at 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. No. of beneficiaries have increased. Parent's satisfaction is achieved. Parents tasting register has been maintained.	
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:	Yes	External evaluation is done by SMC Members
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		