Name of State : UT, Chandigarh

Name of District : UT, Chandigarh

Name of School : Govt. Model High School, Sector-42, Chandigarh

(Govt. / Aided / Local Bodies/ EGS & AIE Centres

Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	589	As it is cluster kitchen and we provide meal to surrounding 4 schools.
2	Food Grains:	Supply taken from FCI through	
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Education Department	
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:	By organizer and teacher	
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	incharge supply taken from vegetable supplier weekly and AGMARK besen and condiments are used as per norms fixed by department /MHRD	
3(ii)	How is the calorific value (450 calories and 12 gms of protein to every child at primary level & 8 700 calories and 20 gms of protein to every child at upper primary level ensured?	Try to maintain but intake of Chandigarh students is less we serve 70 gm of grains 25 gm pulses 75 gm vegetables,6-7 grams oil daily.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assessment is done by labs 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	
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 set by Education department.	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes by Principal, Vice Principal	
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?	and teachers and SMC Members and incharge in class.	
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	

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	Yes	
	designated monitoring person?		
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 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	
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?	-	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, we have 4 steel –drums of 50 kg and 4 steel drums of 25 kg	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	Yes, we have 2 patilas of 34 kg 4 patilas of 25 kg and 5 patilas of 18 kg 2 pressure cookers of 60 liters 1 big iron karahdi and 1 small iron karahdi 3 pressure cookers of 22 liters .	
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 Tiffins, plates and spoons are provided if they failed to bring.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes 18 taps	
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	Food is distributed in the class room only.	

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	veranda? If yes, give its size and other details	No	
5(xi)	for arrangements for light and air. Nature of fuel being used (gas bases, smokeless	Gas base(LPG)	
J(XI)	chullhas, traditional method of firewood,	Gas base(LFG)	
	kerosene, etc)		
5(xii)	Reason for not using gas bases cooking and		
,	proposal to convert.	_	
6	Infrastructure: Capacity Building:	Through training programs at	
6(i)	Details of Plan to train Teachers and organizers	CIHM-42, Meeting by Edu.	
	/ cooks/ helpers?	Department and Through	
		Cascade plan	
6(iii)	Are VECs (Village Education Committees),	Yes(SMC)s	
	SMCs(Steering and Monitoring Committee),		
	MTAs (Mothers-Teachers Association), etc		
	oriented for effective implementation through		
	their close supervision?		
7	Role of Teachers	Oniontino Totale and according	
7(i)	Details of orienting Teachers regarding their	Orienting Teachers regarding	
	role in the Scheme?	their role in the Scheme	
		department gives guidelines and arrange meetings time to	
		time.	
7(ii)	Has a training module been developed in 20	SMC Members have been	
, (,	days in-service training for teachers under SSA	trained in November-December	
	(Sarva Siksha Abhiyaan)? Details of Teacher	2016.	
	training conducted in this regard.		
7(iii)	Whether teachers are using the scheme to		
	educate children about hygiene, discipline,	Yes	
	social equity, conservation of water, etc		
8	Cooks:	Cook, Cook-cum-helpers	
8(i)	Who is cooking the meal? (Please give breakup)	engaged by the school through	
	(i) Cooks/helpers engaged by the	department are cooking the	
	Department/village Panchayat	meals.	
	(ii) Self-Help Groups	Cook= 1	
	(iii) NGOs	Cook cum helpers=17	
	(iv) Mothers Groups		
8(ii)	(v) Any other Where NGOs are involved, it may be specified	No	
0(11)	whether their selection is in accordance with	NO	
	the guidelines of MDM Scheme.		
8(iii)	Total No. of Organizers, cooks & helpers:	Organizer – 1, Cook – 1, CCH-17	
8(iv)	Are cooks/helpers given training (atleast 15	Yes	
- \ /	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.		
8(v)	Remuneration being given to (i) Organisers, (ii)	Organizer – Rs. 9000/- PM	
	Head Cook, (iii) Cook and (iv) Helper	Cook – Rs.8500/- PM	
8(v)	children. Remuneration being given to (i) Organisers, (ii)	_	

8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook-cum-helpers — Rs 3000/-PM Principal and SMC Members, Appoint the cook as per norms set by the department. to insure their accountability check is kept on them through teacher incharge principal and SMC members	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9 9(i)	Steering-cum-Monitoring Committees: Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Yes Once in a Month at school level	District level meeting are held by department
10	Mobilization of mothers / representatives of local bodies:	Maximum Mothers are working as Cook-cum-Helpers.	
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?	Number of beneficiaries have increased and Parents satisfaction is achieved .	
10(ii)	What are the mechanisms for monitoring the Scheme?	PCS/HCS Officers of Chandigarh Administration, and Senior Officers of Education Department and SMC Members monitor the scheme and its working on regular basis .	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		
11 11(i)	External evaluation of the programme: Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		Yes external evaluation is done by SMC and members of civil society