

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : GMSSS-47D, Chandigarh (MDM Kitchen) (Govt. / Aided / Local Bodies/ EGS & AIE Centres)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1047 (Class 1 st to 8 th)	As this school has cluster based kitchen providing the meal to surrounding 2 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?		
3	Cooking of Meal:	Branded pulses & spices like MDH, Catch and Agmark are being used and fresh vegetables are supplied thrice a week and monitored by MDM committee and SMC members. Calorific value is maintained as per norms prescribed by department but intake of Chandigarh students is less, we serve 80 gm of grains, 25 gm pulses, 75 gm vegetables & 6 grams of oil per student daily. Assessment is done by Microbiology, Chemical testing labs and FSSAI through education department	
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?		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes by Principal, Vice Principal and teacher incharge of MDM and SMC Members and Class	
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?	incharges.	
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 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, MDM Shed has cooking area, Kitchen for utencils, two stores and one office of size 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?	N.A	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	2 Steel Drums of 5 Quantal, 2 steel Drums of 2 Quantal for Rice & Flour. Four Steel Drums for storage of Dal, 1 big steel box and 2 steel almirahs for storage of spices and pulses.	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	Yes, 4 Patilas of Top 27" Base 24" , 2 Patilas of Top 22" Base 20" and 1 Patila of Top 17" Base 15" for cooking of rice. 2 Patilas of 38 Number, 1 patilaof 70 Number,5patilas of 60 Number for cooking of	

		Daal.4 Pressure Cookers of 60 L.t and 6 pressure cooker of 22 litres and 2 big karahies for frying.	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes,Generally all students bring their own tiffins and spoons but if they fail to bring the tiffin then we provide them plates as we have sufficient plates and spoons.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes,26 taps	
5(viii)	Whether the school / centrehas 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 / centrehas 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 rooms only	
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.	-	
6	Infrastructure: Capacity Building:	Through training programs at CIHM-42 and Meeting by Edu. Department and on CASCADE basis.	
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 is done as per guidelines of the department 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(SarvaSikshaAbhiyaan)? Details of Teacher training conducted in this regard.		SMC Members have been trained under SSA in November-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:	Cook =1 & Helper =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:	Organizer=1 Cook=1 Helper=20	
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	
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. 3000/- 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 Appoint the Cook-cum-helpers 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 meetings held with education department time to time.	SMC Meeting at school level once in a month.
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:	Parents tasting register has been maintained. Some mothers are working as Cook-cum-Helpers. Food is distributed among students & their parents on Parent teacher meet. Number of beneficiaries have increased and Parents satisfaction is achieved.	
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 Officers of Chandigarh Administration and senior Officers of Educational Department are monitoring the scheme on regular basis.	

10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		
11	External evaluation of the programme:		Yes, evaluation is done by SMC Members
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		