

Fourth Half Yearly Monitoring Report of
Centre for Development Studies on
MDM for the State of Kerala for the
Period: 1st April to 31st September 2012

DISTRICTS COVERED

Thrissur

Wayanad

Palakkad

Malappuram

Pathanamthitta



मध्याह्न भोजन योजना
Mid Day Meal Scheme

2012

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Preface

The school lunch programme has been in operation in different parts of India since 1925. However its coverage has been limited. It has covered only a small portion of the poor children in several states. The total coverage has been about 13 million children in the country in 1978. This has increased to 17 million by the end of 1983. Further there has been no uniformity in organization of school lunch in most of the states. In some states the programme has been limited to certain districts. The school lunch programme has been initiated in Kerala in 1941. The operation of this scheme has spread to all schools by the year 1961-62. Under the scheme, rice or wheat kanji has been given to the children at noon.

The present school lunch programme is called Midday Meal Programme (MDM) launched by the Government of India in all states. Under this programme, the entire cost of food grains supplied by the FCI, the cost of transportation of food grains from the godowns of FCI to the schools and the expenditure involved in management, monitoring and evaluation of the scheme are borne by government of India. The other categories of expenditure like the cooking cost, honorarium to the cook-cum-helpers, construction of kitchen-cum-store rooms and the cost of kitchen devices, are shared between the centre and state governments at the rate of 90:10.

The implementation of the Midday Meal Programme (MDM) in Primary Education in Kerala is periodically evaluated by Centre for Development Studies (CDS), Thiruvananthapuram as assigned by the MHRD, New Delhi. The present MDM report is the fourth in the series of MDM reports during the period 2010-12. This MDM report relates to the period of 1st April to 30th September 2012.

This report is based on the study of MDM along with the SSA in randomly selected 40 schools in each of the five districts, viz., Thrissur, Wayanad, Palakkad, Malappuram and Pathanamthitta. Field visits have been undertaken in these districts. The schools have been selected on random basis.

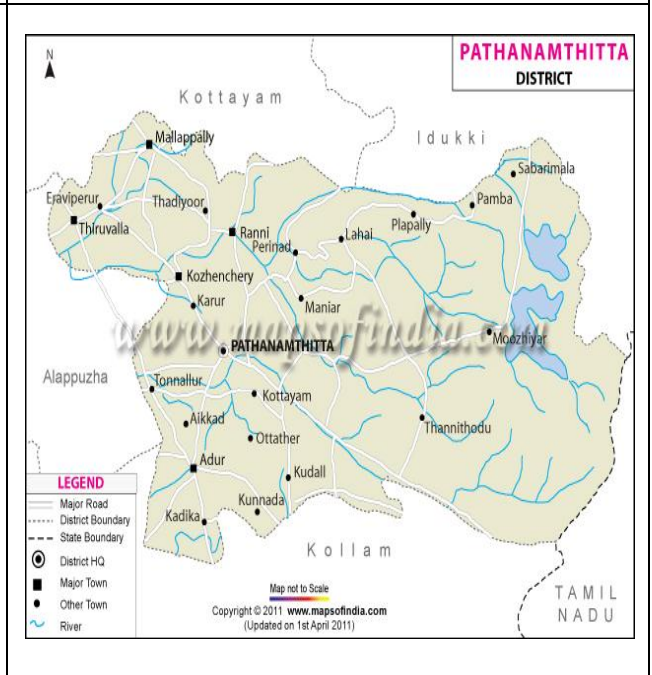
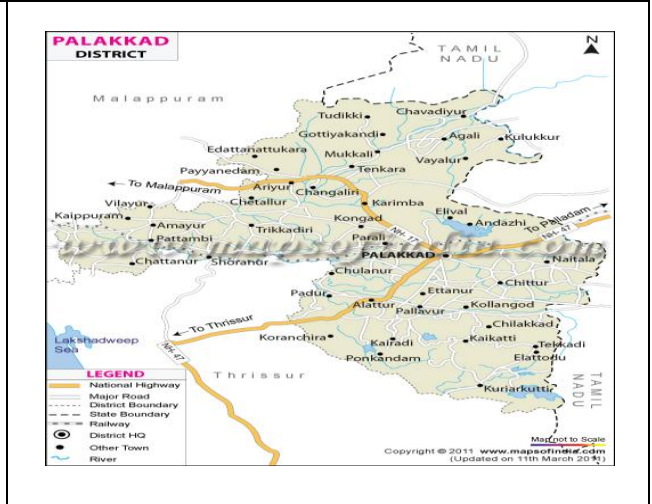
Dr. C. Gasper
Nodal Officer for Monitoring
SSA and MDM in
Kerala & Lakshadweep for MHRD
Centre for Development Studies,
Thiruvananthapuram, Kerala - 695011

I. II Half Yearly Monitoring Report of Centre for Development Studies on MDM for the State of Kerala for the period of 1st April to 31st September 2012

1. General Information

Sl. No.	Information	Details																														
	Period of the report	1st October 2011 to 31st March 2012																														
	No. of Districts allotted	Five																														
	Districts' name	Thrissur Wayanad Palakkad Malappuram Pathanamthitta																														
	Month of visit to the Districts / Schools (Information is to be given district wise):																															
4.1	District 1. (Thrissur):																															
	Date of visit to Schools in the district:	July, 2012																														
4.2	District 2. (Wayanad):																															
	Date of visit to Schools in the district:	September, 2012																														
4.2	District 3. (Palakkad):																															
	Date of visit to Schools in the district:	September, 2012																														
4.2	District 4. (Malappuram):																															
	Date of visit to Schools in the district:	October, 2012																														
4.3	District 5. (Pathanamthitta):																															
	Date of visit to Schools in the district:	August, 2012																														
	Total number of elementary schools (primary and upper primary existing in the district (Information is to be given district wise i.e District 1, District 2, District 3 etc.)	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2" style="text-align: center;">S. No.</th> <th rowspan="2" style="text-align: center;">District</th> <th colspan="2" style="text-align: center;">Type of Schools</th> </tr> <tr> <th style="text-align: center;">PS</th> <th style="text-align: center;">UPS</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">Thrissur</td> <td style="text-align: center;">494</td> <td style="text-align: center;">218</td> </tr> <tr> <td style="text-align: center;">2</td> <td style="text-align: center;">Wayanad</td> <td style="text-align: center;">240</td> <td style="text-align: center;">122</td> </tr> <tr> <td style="text-align: center;">3</td> <td style="text-align: center;">Palakkad</td> <td style="text-align: center;">543</td> <td style="text-align: center;">345</td> </tr> <tr> <td style="text-align: center;">4</td> <td style="text-align: center;">Malappuram</td> <td style="text-align: center;">1108</td> <td style="text-align: center;">439</td> </tr> <tr> <td style="text-align: center;">5</td> <td style="text-align: center;">Pathanamthitta</td> <td style="text-align: center;">516</td> <td style="text-align: center;">265</td> </tr> <tr> <td colspan="2" style="text-align: center;">Total</td> <td></td> <td></td> </tr> </tbody> </table>	S. No.	District	Type of Schools		PS	UPS	1	Thrissur	494	218	2	Wayanad	240	122	3	Palakkad	543	345	4	Malappuram	1108	439	5	Pathanamthitta	516	265	Total			
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Total		121	78																															
7.	Types of school visited																																	
a)	Special training centers (Residential)																																	
b)	Special training centers (Non Residential)																																	
c)	Schools in Urban Areas	64 schools																																
d)	School sanctioned with Civil Works																																	
e)	School from NPEGEL Blocks	<i>NPEGEL schools not available</i>																																
f)	Schools having CWSN																																	
g)	School covered under CAL programme	All schools visited come under CAL programme																																
h)	KGBVs	Not available in Kerala																																
8.	Number of schools visited by Nodal Officer of the Monitoring Institute	85 schools																																
9.	Whether the draft report has been shared with the SPO : YES / NO	yes																																
10.	After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO	Yes																																
11.	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO	Yes																																
12.	Details regarding discussion held with state officials	Very frequent discussions with the state officials																																
13.	Selection Criteria for Schools	Random selection																																
14.	Items to be attached with the report:																																	
	List of Schools with DISE code visited by MI.	yes																																
	Copy of Office order, notification etc. discussed in the report.																																	
	District Summary of the school reports	Yes																																
	Any other relevant documents.																																	



II Consolidated MDM Report for Thrissur district in Kerala

Introduction

Thrissur district is situated almost in the middle of the state. It has an area of about 3,032 km². It houses over 10 per cent of the state's population. It is known as the cultural capital of Kerala. It is famous for its ancient temples, churches, and mosques. Total population of the district is 31 lakhs (2011 census). According to the size of the population, it is ranked as 113th district in India (out of a total of 640). The density of population is 1,026 inhabitants per square kilometre. During the period 2001-2011, the population of the district has grown by 4.58 per cent. The sex ratio is 1109 females for every 1000 males. The literacy rate is 95.32 percent.

Hindus are the majority in the district. They are about 60 percent. This is followed by Christians. Catholics constitute 91 per cent of the Christian population of the district. The Ezhavas are numerically the most dominant Hindu community, followed by Dheevarars and Nairs. Ambalavasis and Tamil brahmins are of minor groups.

The Scheduled Castes are around 12 per cent of the population of the district. Muslims live predominantly in the coastal belt of the district. They are dominant in Guruvayur and Chavakkad, in good numbers Kodungalloor, Kaipamangalam and Nattika areas Sunnis are the major section in Muslim community.

Thrissur is at sea level and spans an area of about 3032 km². It is bounded on the north by Malappuram district, on the east by Palakkad district and Coimbatore district of Tamil Nadu, on the south by Ernakulam district, and on the west by the Arabian Sea.

The climate is tropically humid. There are extremely hot season and plentiful and seasonal rainfall. Annual rainfall is about 3000 mm. The hot season from March to May is followed by

the South West Monsoon season from June to September. The period from December to February is the North East Monsoon season. However the rain stops by the end of December and the rest of the period is generally dry.

Thrissur is known for the power loom industry and the Textile Mills like the *Alagappa Textiles* in Alagappa Nagar, *Kerala Lakshmi Mills* at Pullazhi, *Thrissur Cotton Mills* at Nattika, *Rajgopal Textiles* at Athani, *Sitaram Spinning and Weaving Mills* Thrissur, *Vanaja Textiles* at Kuriachira(now defunct), *Bhagavathy Spinning Mills* at Thanikkudam and *Kunnath Textiles* at Thrissur. Thrissur are engaged in the manufacture of hosiery products. The coir and the tile industry offer employment for many people in the district.



The district is divided into five taluks. They are Chavakkad, Kodungallur, Mukundapuram, Thalappilly and Thrissur. Forty schools are randomly selected for the study. Of them,

eighteen schools belong to Lower Primary and the remaining belongs to Upper Primary. Nineteen schools are rural and twenty one schools are urban.

REGULARITY IN SERVING MEAL:

Whether the school is serving hot cooked meal daily? If there was interruption, what was the extent and reasons for the same?

Mid-Day Meal Scheme

1. REGULARITY IN SERVING MEAL:

All schools have given hot cooked meal to their students without much interruption during the course of the last school year.

2. TRENDS:

Extent of variation

No.	Details	children
i.	Enrollment	2574
ii.	No. of children opted for Mid Day Meal	2552
iii.	No. of children attending the school on the day of visit	2541
iv.	No. of children availing MDM as per MDM Register	2528
v.	No. of children actually availing MDM on the day of visit	2527
vi.	No. of children availed MDM on the previous day	2531

No centralized kitchen is available in the sample of schools considered for the study.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

All teachers contacted in the schools have reported that the schools receive food grains regularly. There is no delay in getting the food grains. Buffer stock of about one-month's requirement of food grains is also found to be maintained by all schools. By the rough calculation the buffer stock in about 11 schools is slightly less than one month's requirement. But the difference is ignorable.

The teachers have practically no complaint about the quality of food grains. The head teacher or the teacher-in-charge of MDM visits the *Maveli* store and selects the food grains and places order for the quantity required. The food grain is delivered at the school. However the school has to bear the transportation cost. The quality of the food grain is found to be reasonably good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

The cooking cost is paid in installments. All schools have acknowledged that they had received the cooking cost in advance this year. The bank pass book bears witness to this. It is directly e-transferred into the MDM account of the schools.

All schools are comfortable in meeting the cost of cooking. The feeding programme is managed without any disruption.

5. SOCIAL EQUITY:

There is no discrimination on the basis of gender or caste or community in cooking or serving or seating arrangements in the school. In most of the schools, the children collect the food from a particular place and sit on the school veranda in groups and dine. In a few schools, the food is observed to be served by the teachers in the class rooms. The teachers are observed to extending full cooperation in arranging the distribution of food to the children.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the SMC. The menu gets a final shape in consultation with the VEC.

The school lunch programme provides for variety. The MDM menu for a week shows that type of food given to children under the school lunch programme differs from day to day. It may be suggested that all schools should be encouraged to present the MDM menu on the notice board visible to all visitors. This is very much necessary for the community to verify whether the school follows the menu very seriously.

Cooked Rice is the major item in the school meal served every day. Besides, dhal curry, rasam and curd curry are alternatively given. Often the side dish is green gram cooked with condiments and coconut. Side dishes made of vegetables are also given in the menu. In addition, every child gets a cup of hot milk twice in a week in 18 schools and once in a week in the remaining schools (22 schools). In some schools, the milk is served at about 10.30 am., and in other schools it is served at about 3.00 pm. Every child gets a boiled egg twice in a week in some schools and once in a week in other schools; and every child gets a banana once in a week. Balance in the boiled milk is kept for preparing curd for the next day. In short, a cup of milk, boiled egg and banana are given alternatively everyday in addition to the meal at noon consisting of cooked rice, a curry and a side dish.

All schools have started vegetable gardens within their campus with the help of students. Some amount of the school grant is allocated for developing garden in the school campus. Many schools have plantain trees near the kitchen. Some schools are cultivating tapioca in the school campus. The schools say that the yield from the garden is used for the students only. It may be hoped that as days pass by, these gardens must be able to supply the required quantity of vegetable to the school.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal. Some schools have opined that the present quantity of rice is not required. Particularly girls do not eat that much. Efforts are taken to avoid wastage of food by children. Food is given according to the demand for it by the children.

9. SUPPLEMENTARY:

All schools have reported that free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. Many schools have said that their children are in the process of receiving micronutrients such as Iron tablets, folic acid, vitamin-A dosage, etc. and de-worming medicine. Schools have to be encouraged to maintain Health Card for the children.

10. STATUS OF COOKS:

In all schools, it is the cook and the helper appointed by the school who cook and serve the meals to children. The cook and the helper engaged for the MDM are as per government norms. Only one cook-cum-helper is permissible if the enrolment for MDM in the school does not exceed 500. The cook-cum-helper gets ` 150 per working day if the enrolment for MDM in the school is 100 or less than that. When the enrolment exceeds 100, the cook-cum-helper gets an additional amount of ` 0.25 for every student exceeding 100 students. However the maximum remuneration that a cook-cum-helper can claim is limited to ` 200. It is learned from the cook-cum-helpers that they are paid regularly.

The social composition of cooks and helpers is as follows: about 66 per cent of them hail from backward classes; about 24 per cent of them from scheduled classes and

the remaining from the minority communities. Almost 97 per cent of the cook-cum-helpers is women and is above 50 years of age.

11. INFRASTRUCTURE:

All schools have kitchen for cooking and store room for storing the materials. About 79 per cent of the schools have separate good kitchen and they store the grains in a room in the school building. The remaining schools have kitchen room for cooking but some improvement could be carried out there.

All schools have potable water for cooking and drinking purposes. All schools have adequate utensils for cooking food. Only firewood is used in cooking in all schools. Very few schools have LPG gas that is used for particularly for boiling milk.

16. SAFETY & HYGIENE:

The cooking is quite safe and hygiene in all schools. The cooking shed is situated slightly away from the classrooms. Thus the cooking process and storage of fuel are safe and not posing any fire hazard in any school.

The children are encouraged to wash hands before and after eating. The children stand in line to collect the food. After collecting the food, they sit in the school veranda in groups and take meals in an orderly manner. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

All schools have good relation with the local government and the local community. The parents of the children in the school are members of the Parents and Teachers Association (PTA). The executive body of PTA is the school management committee (SMC). There is an understanding among the members of the SMC that

one or two members (parent members) visit the school every day to monitor all activities including MDM in the school. In many schools, the PTA members (parent members) are found to help the cook-cum-helper to cook and serve the food to the children. In a few schools it was reported that many parents have contributed things like green vegetables and pickles for the MDM programme occasionally.

The Panchayat President happens to be president of the PTA in many rural schools. The ward counselor happens to be the president of the PTA in many urban schools. The PTA presidents visit the school many times. On the day of surprise visit to the schools, the PTA presidents are seen in many schools.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good. The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme is inspected by the concerned officials from state, district and block levels. Some of the visiting officials have recorded their observations. Some of these observations relate to availability of utensils in the school.

Every district has a nodal officer for monitoring MDM in the district. A clear plan has to chartered out for the officer to visit schools and monitor MDM functioning in the district most effectively when a district has about one thousand schools. Probably if the AEOs are also involved in the monitoring work, the monitoring of MDM will be more effective.

19. IMPACT

It is not easy to understand the impact of the MDM scheme on the students. However there are improvements in students' daily attendance and better performance of children in the classrooms. These may partially be attributed to the impact of MDM. For instance, in recent years the percentage of students' daily attendance is more than 95 per cent in many schools. Further, the children are alert in the classroom. They do the class works well. They very interestingly participate in all activities in the schools. These may be because of the improvement in the nutritional status of the children.

There is no exaggeration to say that the MDM scheme is functioning very well and smoothly because of the involvement of the parents and the members of the VEC and PRI.

B. Any other issues relevant to MDM implementation

MI may give a maximum 2 page note, on any other issues, relevant to MDM implementation, not covered above.

There is need to reconsider the remuneration for the cooks taking into account the wage rate prevalent in the state. It will be fair to say that the amount of work that a cook does in a small school is much higher than the amount of wage that he/she gets.

The data is drawn from the following sample schools in Thrissur district

- 32071804001, GHSS Villadom, Vilvattom, Thalikulam, Thrissur District.
32071400601, GWLPS Anjur, Anjur-03, Puzhakkal, Thrissur District.
32071401301, GWUPS Ponnore, Edakalathur, Puzhakkal, Thrissur District.
32071803801, GUPS Nedupuzha, Thrissur-42, Thrissur District.
32071801301, ALPS Kalathode, Ollukkara, Thrissur, Thrissur District.
32071801302, Govt LPS Mukkattukara, Ollukkara, Thrissur, Thrissur District.
32071803401, GUPS Ramavarmapuram, Viyyur, Thrissur, Thrissur District.
32071801303, Mglc ,Ollukkara, Ollukkara, Thrissur, Thrissur District.
32071801601, GUPS Olarikkara, Pullazhi, Thrissur, Thrissur District.
32071500704, GMLPS Thalikulam South, Thalikulam, Thrissur District.
32071800202, GUPS Aranattukara, Aranattukara, Thrissur, Thrissur District.
32071500703, GMLPS Thalikulam North, Thalikulam, Thrissur District.
32071501103, GFUPS Vatanappally, Vatanappally, Thalikulam , Thrissur District.
32071800101, Govt HSS Anchery, Anchery, Thalikulam, Thrissur District.
32071500603, GFLPS Nattika, Nattika, Thalikulam, Thrissur District.
32071801501, GHSS Poonkunnam, Poonkunnam, Thalikulam, Thrissur District.
32071500901, GFLPS Palliprom, Valapad, Thalikulam, Thrissur District.
32071500106, UPS Thirumangalam, Engandiyoor, Thalikulam, Thrissur District.
- 32071803402, GVHSS Ramavarmapuram, Viyyur, Thrissur, Thrissur District.
32071800403, GMVHSS for girls Thrissur, Chembukavu, Thrissur, Thrissur District.
32071500804, GVHSS Valapad, Valapad, Thalikulam, Thrissur District.
32071800404, GMHSS for boys Thrissur, Chembukavu, Thalikulam , Thrissur District.
32071802712, Govt Technical HS Thrissur, Thrissur, Thalikulam, Thrissur District.
32071500705, GVHSS Thalikulam, Thalikulam, Thrissur District.
32071500602, GFHSS Nattika, Nattika, Thalikulam, Thrissur District.
- 32071401301, GWUPS Ponnore, Edakalathur, Puzhakkal, Thrissur District.
32071803401, GUPS Ramavarmapuram, Viyyur, Thrissur, Thrissur District.
32071801601, GUPS Olarikkara, Pullazhi, Thrissur, Thrissur District.
32071801301, ALPS Kalathode, Ollukkara, Thrissur, Thrissur District.
32071800202, GUPS Aranattukara, Aranattukara, Thrissur, Thrissur District.
32071800101, Govt HSS Anchery, Anchery, Thalikulam, Thrissur District.
32071801501, GHSS Poonkunnam, Poonkunnam, Thalikulam, Thrissur District.
32071804001, GHSS Villadom, Vilvattom, Thalikulam, Thrissur District.
32071500106, UPS Thirumangalam, Engandiyoor, Thalikulam, Thrissur District.
32071501103, GFUPS Vatanappally, Vatanappally, Thalikulam , Thrissur District.
32071501204, UPS Thrithalloor, Vatanappally, Thalikulam, Thrissur District.
32071501104, GHSS Vatanappally, Vatanappally, Thalikulam , Thrissur District.
32071500904, UPS Edamuttam, Valapad, Thalikulam, Thrissur District.
32071500809, UPS Karayamuttam, Valapad, Thalikulam, Thrissur District.
32071500201, GFUPS Kottakadappuram, Engandiyoor, Thalikulam, Thrissur District.

III Consolidated MDM Report for Wayanad District in Kerala

Introduction

Wayanad District is located at the north-east of Kerala. Kalpetta is the district headquarters. The district is surrounded by Nilagiri District of Tamil Nadu, H D Kota and Coorg District of Karnataka and Malappuram, Kozhikkode and Kannur districts of Kerala. Total geographical area of the district is 2131 Square Kilometers. That is to say, about 5.5 percent of the total area of the state is covered by the district. The district is located high on the majestic Western Ghats with altitudes ranging from 700 to 2100 m. There are dense forests, tangled jungles and deep valleys in the district. The forest area is about 78787 hectares.

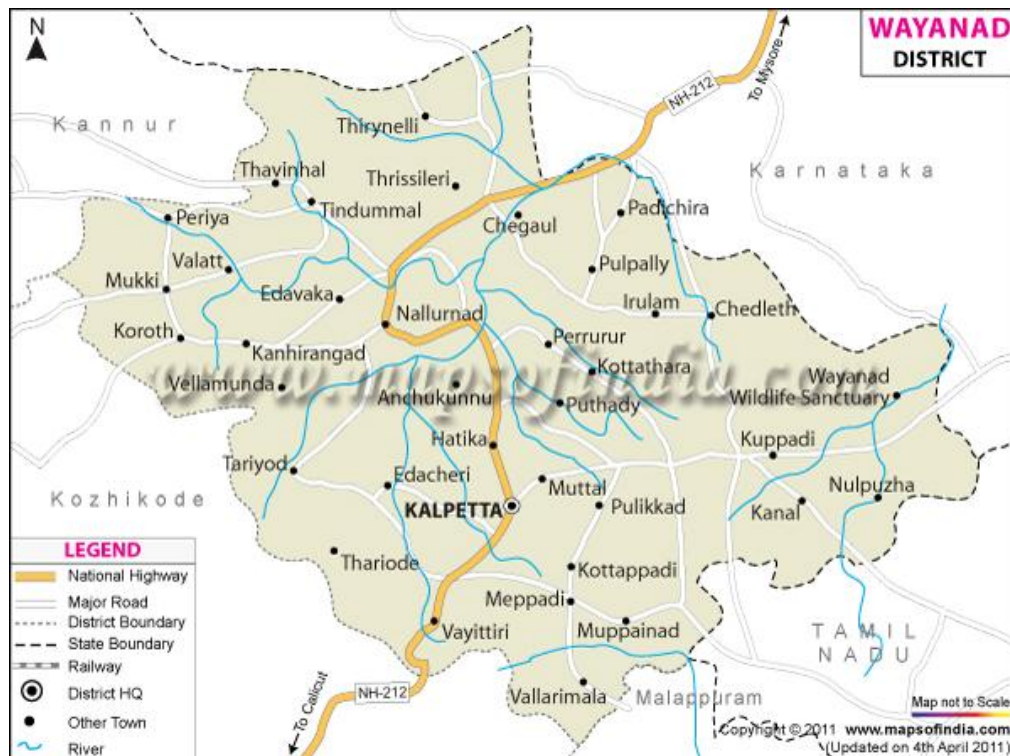
The district comprises three taluks: Vythiri, Mananthavady and Sulthan Bathery. It is a low urbanized district. The urbanization is about 3.79 per cent only. It is also the least populous district in Kerala. The density of population is 383 per kilometer. Agriculture is the main activity. Coffee, tea, cocoa, pepper, plantain and vanilla are the main crops. Rice is other most important crop in the district. It is a poor and less developed district. In 2006 the Ministry of Panchayati Raj categorized this district as one of 250 most backward districts in the country and has been receiving funds from the Backward Regions Grant Fund Programme (BRGF).

The population in the district is about 8.16 lakhs (2011 census). It is ranked as the 482nd district in India (out of a total of 640). Over the decade 2001-2011, the district population has grown by 4.6 per cent. The sex ratio is 1035 females for every 1000 males. The literacy rate is 89.32 per cent. The district has the highest share of the *adivasi* population (about 36%) in the state. There are tribal groups who still practice age-old customs and rituals and live a nomadic life in the remote areas. The major tribal groups are Paniyas, Adiyas, Kattunayakan, kurumans and Kurichiyans. ST and SC population constitutes about 17 per cent and 14 per

cent of the population in the district. SC population constitutes about 14 per cent of the population in the district.

Wayand district has three educational sub districts. There are three Block Resource Centres and 38 Cluster Resource Centres. There are 64 High Schools, 72 UP Schools and 151 LP Schools and 54 Alternate Schools in this district.

The sample of districts for the study consists of 23 LP schools and 17 UP schools.



Wayanad is a mountainous region. Many schools are located in the remote areas. Population is sparsely spread of the hilly regions. About 94 per cent of the Lower Primary schools are located within 1 km distance from the houses and 92 per cent of the Upper Primary schools are located less than 3 km from the houses of children. Most of the children studying in Lower Primary schools come from the same ward (habitation) where the school is located. Only about 11 per cent of the students hail from the nearby ward. In some cases, the actual distance between the residence of the children and the schools exceeds three kms. But children use short cut routes to reach school and back home.

Mid-Day Meal Scheme

1. REGULARITY IN SERVING MEAL:

There has been no interruption in providing hot cooked meal to all willing students in all schools during the course of last school year.

2. TRENDS:

Extent of variation

No.	Details	children
i.	Enrollment	2446
ii.	No. of children opted for Mid Day Meal	2431
iii.	No. of children attending the school on the day of visit	2419
iv.	No. of children availing MDM as per MDM Register	2402
v.	No. of children actually availing MDM on the day of visit	2402
vi.	No. of children availed MDM on the previous day	2418

No centralized kitchen is available in the sample of schools considered for the study in this district.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL

The head teachers of the sample schools say that the schools receive food grains regularly. There is no delay in getting the food grains. All the schools visited in this district are found to maintain buffer stock of about one-month's requirement of food grains.

The schools are satisfied with the quality of food grains. They have no complaint about the quality of the food grains.

The head teacher or the concerned teacher visits the Mavali store and selects the food grains and places order for the quantity required. The food grain is delivered at the school. However the school has to bear the transportation cost. The quality of the food grain is found to be good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL:

The cooking cost is e-transferred into the bank account of the MDM of the schools. It is observed that the schools in this district have received the cooking cost for one year in advance by the beginning of the school year.

5. SOCIAL EQUITY:

There is no discrimination on the basis of gender or caste or community in cooking or serving or seating arrangements in the school. In most of the schools, the children collect the food from a particular place and sit on the school veranda in groups and dine. In a few schools, the food is observed to be served by the teachers in the class rooms.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the SMC. The suggestions and comments of the members of the VEC are also taken into consideration while giving final shape to the menu.

There is variety in the school lunch programme. The MDM menu for a week shows that type of food given to children under the school lunch programme differs from day to day.

The school lunch consists of cooked rice plus a curry plus a side dish. Cooked Rice is the major item in the school meal served every day. The curry may be dhal curry or rasam or curd curry. These are given on alternative days. Often the side dish is green gram cooked with condiments and coconut. Side dishes made of vegetables are also given in the menu.

In addition, every child gets a cup of hot milk twice in a week; every child gets a boiled egg twice in a week; and every child gets a banana once in a week. Children drink milk around 10.00 am. The balance of the boiled milk is kept for preparing curd for the next day.

All schools have started vegetable gardens within their campus with the help of students. Some amount of the school grant is allocated for developing garden in the school campus. Many schools have plantain trees near the kitchen. The schools say that the yield from the garden is used for the students only. Compared to districts in south, this district has to take little more interest in encouraging schools to maintain a kitchen garden.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal. The teachers are very careful that the children do not waste food.

9. SUPPLEMENTARY:

Free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. The children have received ny micronutrients (Iron, folic acid, vitamin-A dosage) and de-worming medicine from them. Further no school maintains Health Card for its children.

10. STATUS OF COOKS:

It is the cooks and helpers appointed by the school who cook and serve the meals. The cook and the helper engaged for the MDM are as per government norms. Only

one cook-cum-helper is permissible if the enrolment for MDM in the school does not exceed 500. The cook-cum-helper gets ` 150 per working day if the enrolment for MDM in the school is 100 or less than that. When the enrolment exceeds 100, the cook-cum-helper gets an additional amount of ` 0.25 for every student exceeding 100 students. However the maximum remuneration that a cook-cum-helper can claim is limited to ` 200. It is learned from the cook-cum-helpers that they are paid regularly.

The social composition of cook-cum-helpers in this district is as follows: about 59 percent of the cooks cum helpers are from backward classes; about 21 percent of them are from scheduled classes and the remaining from the minority communities. About 91 percent of the cook-cum-helpers is women. Their average age is 51 years.

11. INFRASTRUCTURE:

About 87 per cent of the schools have separate good kitchen and they store the grains in a room in the school building. In the remaining schools kitchen sheds are available for cooking. These require some improvements. All schools have potable water for cooking and drinking purposes.

All cooks have said that adequate utensils are available for cooking food. Some cooks have asked for a mixie or grinder. Only firewood is used in cooking in all schools. Some schools have LPG gas stove. Since it is small, it is used for boiling milk only.

16. SAFETY & HYGIENE:

The cooking is quite safe and hygiene in all schools. The cooking shed is situated slightly away from the classrooms. Thus the cooking process and storage of fuel are safe and not posing any fire hazard in any school.

The children are encouraged to wash hands before and after eating. The children stand in line to collect the food. After collecting the food, they sit in the school veranda in groups and take meals in an orderly manner. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

Members of the local government and the local community visit the school occasionally. The members of school management committee (SMC) visit the school every day to monitor the activities including MDM in the school. In many schools, the PTA members (parent members) are found to help the cook-cum-helper to cook and serve the food to the children. The parents also contribute green vegetables and pickles for the MDM programme.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good.

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme is inspected by the AEOs and the noon meal officer from the office of the Deputy Director of school education in the district. Some of the visiting officials have recorded their observations. Some of these observations relate to repairing the kitchen shed.

19. IMPACT

There is improvement in the nutritional status of the children. As a result children are alert in the classroom. They do the class works well. They very interestingly participate in all activities in the schools. There is improvement in daily attendance too. But how much of these changes in school education can be attributable to MDM is a question.

With the cooperation and active involvement of the parents and the members of the VEC and PRI, the MDM scheme is functioning very well and smoothly.

B. Any other issues relevant to MDM implementation

MI may give a maximum 2 page note, on any other issues, relevant to MDM implementation, not covered above.

While importance is given to egg and milk, equal importance may also be given to vegetables.

The data is drawn from the following sample of schools in Wayanad district

- 32030100502, GLPS Aranappara, Thirunelli, Mananthavady, Wayanad District.
32030100509, GLPS Chekady, Thirunelli, Mananthavady, Wayanad District.
32030100505, GLPS Edayoorkunnu, Thirunelli, Mananthavady, Wayanad District.
32030100506, GLPS Palvelicham, Thirunelli, Mananthavady, Wayanad District.
32030100310, GLPS Kaithakkal, Panamaram, Mananthavady, Wayanad District.
32030100323, GLPS Palukunnu, Panamaram, Mananthavady, Wayanad District.
32030100606, GLPS Karimbil, Thondarnadu, Mananthavady, Wayanad District.
32030100602, GLPS Korome, Thondarnadu, Mananthavady, Wayanad District.
32030100603, GLPS Kunhome, Thondarnadu, Mananthavady, Wayanad District.
32030100609, GLPS Makkiyad, Thondarnadu, Mananthavady, Wayanad District.
32030100106, GLPS Chembilode, Edavaka, Mananthavady, Wayanad District.
32030100103, GLPS Pallikkal, Edavaka, Mananthavady, Wayanad District.
32030100105, GLPS Pingatteri, Edavaka, Mananthavady, Wayanad District.
32030100308, GLPS Vilambukandam, Panamaram, Mananthavady, Wayanad District.
32030100309, GLPS Kuppahode, Panamaram, Mananthavady, Wayanad District.
32030100307, GLPS Panamaram, Panamaram, Mananthavady, Wayanad District.
32030100417, GLPS Karachal Valad, Thavinhal, Mananthavady, Wayanad District.
32030100404, GLPS Porur, Thavinhal, Mananthavady, Wayanad District.
32030100420, GLPS Udayagiri, Thavinhal, Mananthavady, Wayanad District.
32030100209, GLPS Kurukkanmoola, Mananthavady, Wayanad District.
32030100711, GLPS Kelloor, Vellamunda, Mananthavady, Wayanad District.
32030100413, GLPS Kaithakkolly, Thavinhal, Mananthavady, Wayanad District.
32030100415, GLPS Makkimala, Thavinhal, Mananthavady, Wayanad District.
- 32030100515, GUPS Tholpetty, Thirunelli, Mananthavady, Wayanad District.
32030100321, GHSS Panamaram, Panamaram, Mananthavady, Wayanad District.
32030100208, GVHSS Mananthavady, Mananthavady, Wayanad District.
32030100418, GHSS Thalappuzha, Thavinhal, Mananthavady, Wayanad District.
- 32030100514, GHSS Kartikulam, Thirunelli, Mananthavady, Wayanad District.
32030100513, GHSS Thrissilery, Thirunelli, Mananthavady, Wayanad District.
32030100512, GUPS Bavali, Thirunelli, Mananthavady, Wayanad District.
32030100320, GMUPS Anjukunnu, Panamaram, Mananthavady, Wayanad District.
32030100109, GUPS Valeri, Edavaka, Mananthavady, Wayanad District.
32030100419, GHSS Valat, Thavinhal, Mananthavady, Wayanad District.
32030100412, GTHS Edathana, Thavinhal, Mananthavady, Wayanad District.
32030100202, GHS Arattuthara, Mananthavady, Wayanad District.
32030100207, GUPS Mananthavady, Mananthavady, Wayanad District.
32030100705, GUPS Nallooradu, Vellamunda, Mananthavady, Wayanad District.
32030100409, GUPS Periya, Thavinhal, Mananthavady, Wayanad District.
32030100406, GUPS Thalappuzha, Thavinhal, Mananthavady, Wayanad District.
32030100301, GHS Neervaram, Panamaram, Mananthavady, Wayanad District.

IV Consolidated MDM Report for Palakkad District in Kerala

Introduction

Palakkad is the largest district in Kerala and has large mountainous area in Kerala. There is sufficient rainfall. The town is blessed with many small and medium rivers, which are tributaries of the Bharathapuzha River. Of the number of dams in Palakkad district, the largest Malampuzha dam is 12 km from Palakkad town. The climate is hot and humid for most part of the year. Palakkad is one of the hottest places in Kerala.

Palakkad is a large town and municipality in the state over an area of 26.60 km² and is the administrative headquarters of the Palakkad District. Palakkad is the seventh most populous town in Kerala and lies near the Palghat Gap, a pass or natural depression through the Western Ghats ranges, and connects Kerala to the plains of the state of Tamil Nadu to the east. Malayalam is the generally spoken language in Palakkad but Tamil is also widely spoken and understood, as it is very close to the Tamil Nadu border.

The population in Palakkad district is about 28 lakhs (2011 census). Forty-nine percent of them are males. The average literacy rate of the district is 81 per cent. This is much higher than the national average of 59.5 per cent. Malayalam is the most spoken language. Tamil is spoken and understood by a significant proportion of the population due to and presence of Tamil speaking communities like Iyers and proximity to Tamilnadu. Apart from Tamil and Malayalam, languages like Hindi and English are also spoken by many people.



Of the forty schools considered for the study, 29 are LP schools and 11 are UP schools. Twenty-two schools are from the rural area and 18 are from the urban area.

Mid-Day Meal Scheme

1. REGULARITY IN SERVING MEAL:

All schools have given hot cooked meal to their students without much interruption during the course of the last school academic year.

2. TRENDS:

Extent of variation

No.	Details	children
i.	Enrollment	2739
ii.	No. of children opted for Mid Day Meal	2711
iii.	No. of children attending the school on the day of visit	2681
iv.	No. of children availing MDM as per MDM Register	2648
v.	No. of children actually availing MDM on the day of visit	2648
vi.	No. of children availed MDM on the previous day	2641

No centralized kitchen is available in the sample of schools considered for the study.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

All heads of the schools and other teachers have reported that the schools receive food grains regularly. There is no delay in getting the food grains. Buffer stock of about one-month's requirement of food grains is maintained by all schools.

There is no complaint from the school about the quality of food grains. The head teacher or the concerned teacher visits the Mavali store and selects the food grains and places order for the quantity required. The food grain is delivered at the school.

However the school has to bear the transportation cost. The quality of the food grain is found to be good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

The cooking cost is paid to the schools by e-transfer to the account of the MDM in the respective school. Hence the school is very much comfortable in meeting the day-to-day cost of cooking. The feeding programme is managed without any disruption using the advance.

5. SOCIAL EQUITY:

There is no discrimination on the basis of gender or caste or community in cooking or serving or seating arrangements in the school. In most of the schools, the children collect the food from a particular place and sit on the school veranda in groups and dine. In a few schools, the food is observed to be served by the teachers in the class rooms.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the PTA. The menu gets a final shape in consultation with the VEC.

The school lunch programme provides for variety. The MDM menu for a week shows that type of food given to children under the school lunch programme differs from day to day.

Cooked Rice is the major item in the school meal served every day. Besides, dhal curry, rasam and curd curry are given on alternative days. Often the side dish is green gram cooked with condiments and coconut. Side dishes made of vegetables are also given in the menu. In addition, every child gets a cup of hot milk twice in a

week; every child gets a boiled egg twice in a week; and every child gets a banana once in a week. Children drink milk around 10.00 am. Balance in the boiled milk is kept for preparing curd for the next day.

All schools have started vegetable gardens within their campus with the help of students. Some amount of the school grant is allocated for developing garden in the school campus. Many schools have plantain trees near the kitchen. Some schools are cultivating tapioca in the school campus. The schools say that the yield from the garden is used for the students only. It may be hoped that as days pass by, these gardens must be able to supply the required quantity of vegetable to the school.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal. Some schools have opined that the present quantity of rice is not required. Particularly girls do not eat that much. It is also observed that the children do waste food.

9. SUPPLEMENTARY:

Free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. But the children have not received any micronutrients (Iron, folic acid, vitamin-A dosage) and de-worming medicine from them. Further no school maintains Health Card for its children.

10. STATUS OF COOKS:

In all schools, it is the cooks and helpers appointed by the school who cook and serve the meals. The cook and the helper engaged for the MDM are as per government norms. Only one cook-cum-helper is permissible if the enrolment for MDM in the school does not exceed 500. The cook-cum-helper gets ` 150 per working day if the enrolment for MDM in the school is 100 or less than that. When

the enrolment exceeds 100, the cook-cum-helper gets an additional amount of ` 0.25 for every student exceeding 100 students. However the maximum remuneration that a cook-cum-helper can claim is limited to ` 200. It is learned from the cook-cum-helpers that they are paid regularly.

The social composition of cook-cum-helpers is as follows: about 72 percent of the cooks cum helpers are from backward classes; about 18 percent of them are from scheduled classes and the remaining from the minority communities. More than 71 per cent of the cook-cum-helpers is women. They are above 50 years of age.

11. INFRASTRUCTURE:

All schools have separate good kitchen. But they store the grains in a room in the school building. All schools have potable water for cooking and drinking purposes. All schools have adequate utensils for cooking food. Firewood is the main fuel used in cooking. In addition, some schools have LPG gas stove. This is used for boiling milk only.

16. SAFETY & HYGIENE:

The cooking is quite safe and hygiene in all schools. The cooking shed is situated slightly away from the classrooms. Thus the cooking process and storage of fuel are safe and not posing any fire hazard in any school. Fire extinguisher is available in many schools.

The children are encouraged to wash hands before and after eating. The children stand in line to collect the food. After collecting the food, they sit in the school veranda in groups and take meals in an orderly manner. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

All schools have good relation with the local government and the local community. The parents of the children in the school are members of the Parents and Teachers Association (PTA). The executive body of PTA is the school management committee (SMC). There is an understanding among the members of the Executive Body of the PTA that one or two members (parent members) visit the school every day to monitor the all activities including MDM in the school. In many schools, the PTA members (parent members) are found to help the cook-cum-helper to cook and serve the food to the children. The parents also contribute green vegetables and pickles for the MDM programme.

The Panchayat President happens to be president of the PTA in many rural schools. The ward counselor happens to be the president of the PTA in many urban schools. The PTA presidents visit the school many times. On the day of surprise visit to the schools, the PTA presents are seen in many schools.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks. Further, the gas connection and the gas stove are contributed by the village panchayats.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

Since the SSA has conducted many awareness programmes for the parents, the community leaders and the members of Local Governments, the community around the school are fully aware of all activities going on in the school. The parents, the members of the Village Education Committees and the members of Local Self Governments (Panchayats and Municipalities) whom we have contacted have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good. The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme has been inspected by the AEOs and the Noon Meal Officers at the district level. Some of the visiting officials have recorded their observations. Some of these observations relate to appreciation of the quality of the food given in the school.

19. IMPACT

There is remarkable improvement in the students' daily attendance. The students are regular in attendance. Only for valid reasons they are absent from the school. This is what we have learned from the teachers.

The fact that more than 90 percent of the students take food from the school means that the quality of the food at school is high. There is improvement in the nutritional status of the children. As a result children are alert and listen to teaching in the class. They do the class works well. They participate in all activities in the schools with interest.

There is no exaggeration to say that the MDM scheme is functioning very well and smoothly because of the involvement of the parents and the members of the VEC and PRI.

B. Any other issues relevant to MDM implementation

MI may give a maximum 2 page note, on any other issues, relevant to MDM implementation, not covered above.

In reality not many schools add sufficient amount of vegetables to the school meals. Many schools do not have standard kitchen facilities. To build individual standard kitchen facility for every school, a lot of money will be required. There are many other problems faced by the schools.

The data for the study is drawn from the following Sample of schools in Palakkad district

- 32061000505, GLPS Chearaya East, Kongad, Palakkad, Palakkad District.
32061000504, GLPS Chearaya West, Kongad, Palakkad, Palakkad District.
32061000204, GHSS Mankara, Mankara, Palakkad, Palakkad District.
32060900201, GLPS Kadukkamkunnam, Malampuzha , Palakkad, Palakkad District.
32060900703, GLPS Kalpathy, Palakkad, Palakkad District.
32060900204, GTWHSS Anakkal, Malampuzha , Palakkad, Palakkad District.
32060900702, GLPS Olavakkode North, Palakkad, Palakkad District.
32060900716, GLPS Olavakkode South, Palakkad, Palakkad District.
32060900206, GVHSS Malampuzha, Malampuzha , Palakkad, Palakkad District.
32060900402, GLPS Puthupariyaram, Puduppariyaram, Palakkad, Palakkad District.
32060900725, GLPS Koppam, Palakkad, Palakkad District.
32060900736, GUPS Puthur, Palakkad, Palakkad District.
32060900707, GLPS Parakunnam, Palakkad, Palakkad District.
32060900730, GLPS Sulthanpeta, Palakkad, Palakkad District.
32060900726, Govt. Moyan LPS Palakkad, Palakkad District.
32060900103, GUPS Umminni, Akathethara, Palakkad, Palakkad District.
32060900303, GLPS Kannanur, Marutharoad, Palakkad, Palakkad District.
32060900301, GLPS Kottekkad, Marutharoad, Palakkad, Palakkad District.
32060900706, GUPS West Yakkara , Palakkad, Palakkad District.
32060900718, DR.Nair GUPS Palakkad GUPS Put, Palakkad, Palakkad District.
32060900302, GLPS Padalikkad, Marutharoad, Palakkad, Palakkad District.
32060900304, GLPS Marutharoad, Marutharoad, Palakkad, Palakkad District.
32060900105, GUPS Akathethara, Akathethara, Palakkad, Palakkad District.
32061000512, GLPS Mararkulam, Kongad, Palakkad, Palakkad District.
32060900714, GUPS Meparamb, Palakkad, Palakkad District.
32061000407, GLPS Kundalassery, Keralassery, Palakkad, Palakkad District.
32061000405, GLPS Padinjaremuri, Keralassery, Palakkad, Palakkad District.
32060900715, GUPS Vennakkara , Palakkad, Palakkad District.
32061000201, GLPS Kallur, Mankara, Palakkad, Palakkad District.
32060900737, GHSS Kumarapuram, Palakkad, Palakkad District.
32061000204, GHSS Mankara, Mankara, Palakkad, Palakkad District.
32060900204, GTWHSS Anakkal, Malampuzha, Palakkad, Palakkad District.
32060900206, GVHSS Malampuzha, Malampuzha, Palakkad, Palakkad District.
32060900736, GUPS Puthur, Palakkad, Palakkad District.
32060900103, GUPS Umminni, Akathethara, Palakkad, Palakkad District.
32060900718, DR.Nair GUPS Palakkad GUPS Put, Palakkad, Palakkad District.
32060900105, GUPS Akathethara, Akathethara, Palakkad, Palakkad District.
32060900714, GUPS Meparamb, Palakkad, Palakkad District.
32060900715, GUPS Vennakkara , Palakkad, Palakkad District.
32060900706, GUPS West Yakkara , Palakkad, Palakkad District.

V Consolidated MDM Report for Malappuram District in Kerala

Introduction

Malappuram district has its headquarters at the city of Malappuram. The district is bounded on the north by Wayanad and Kozhikkode districts, on the northeast by Tamil Nadu, on the southeast and south by Palakkad District, on the southwest by Thrissur District, on the west by the Arabian Sea, and on the northwest by Kozhikode District.

Malappuram district consists of two revenue divisions and 6 taluks. In the district, there are 135 villages, 15 blocks, 7 municipalities and 100 panchayats.

According to the 2011 census, the population in the district is 41 lakhs. The district is ranked as the 50th most populous district in India. Population density in the district is 1158 inhabitants per square kilometre. The rate of growth of population in the district during 2001-2011 is 13.39 per cent. The sex ratio is 1096 females for every 1000 males. The literacy rate is 93.55 per cent.

Muslims constitute the majority of the population, followed by the Hindu and Christian communities. The district is also known for its communal harmony and peaceful atmosphere.

Malayalam is the main language in the district. Other languages spoken in the district include Allar and Aranadan. These dravidian languages are spoken by smaller number of people.

Malappuram is one of two Muslim majority districts in south India. It is the most populous district in Kerala. The populations include Muslims, Hindus, Christians, various tribal religion believers, Buddhists, Sikhs, Jains and others.

The sample of schools considered for the study includes 25 LP schools and 14 UP schools.

Twenty-five schools are from the rural area and 14 schools are from the urban area.



Mid-Day Meal Scheme

1. REGULARITY IN SERVING MEAL:

All schools have given hot cooked meal to their students without any interruption during the course of the last school academic year.

2. TRENDS:

Extent of variation

No.	Details	children
i.	Enrollment	2602
ii.	No. of children opted for Mid Day Meal	2579
iii.	No. of children attending the school on the day of visit	2524
iv.	No. of children availing MDM as per MDM Register	2474
v.	No. of children actually availing MDM on the day of visit	2469
vi.	No. of children availed MDM on the previous day	2461

No centralized kitchen is available in the sample of schools considered for the study.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

All heads of the schools and other teachers have reported that the schools receive food grains regularly. There is no delay in getting the food grains. Buffer stock of about one-month's requirement of food grains is maintained by all schools.

There is no complaint from the school management about the quality of food grains. The head teacher or the concerned teacher visits the Mavali store and selects the food grains and places order for the quantity required. The food grain is delivered at the school. However the school has to bear the transportation cost. The quality of the food grain is found to be good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

The cooking cost is paid in advance by e-transfer to the MDM account of the school in the nearby bank.

5. SOCIAL EQUITY:

There is no discrimination. No child is discriminated on the basis of gender or caste or community in the school. In most of the schools, the children collect the food from a particular place and sit on the school veranda in groups and dine. In a few schools, the food is observed to be served by the teachers in the class rooms.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the SMC. The menu gets a final shape in consultation with the VEC.

The school lunch programme provides for variety. The MDM menu for a week shows that type of food given to children under the school lunch programme differs from day to day.

The school meal consists of cooked rice plus a curry plus a side dish. Cooked Rice is the major item in the school meal served every day. Besides, dhal curry, rasam and curd curry are given on alternative days. The side dish is prepared with vegetables, condiments and coconut. Side dishes made of vegetables are also given in the menu. In addition, every child gets a cup of hot milk twice in a week; every child gets a boiled egg twice in a week; and every child gets a banana once in a week. Children drink milk around 3.00 pm. Balance in the boiled milk is kept for preparing curd for the next day.

All schools have started vegetable gardens within their campus with the help of students. Some amount of the school grant is allocated for developing garden in the school campus. Many schools have plantain trees near the kitchen. Some schools

are cultivating tapioca in the school campus. The schools say that the yield from the garden is used for the students only. It may be hoped that as days pass by, these gardens must be able to supply the required quantity of vegetable to the school.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal. Some schools have opined that the present quantity of rice is not required. Particularly girls do not eat that much.

9. SUPPLEMENTARY:

Free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. The children are in the process of receiving micronutrients (Iron, folic acid, vitamin-A dosage) and de-worming medicine from them. But no school maintains Health Card for its children.

10. STATUS OF COOKS:

It is the cooks and helpers appointed by the school who cook and serve the meals. The cook and the helper engaged for the MDM are as per government norms. Only one cook-cum-helper is permissible if the enrolment for MDM in the school does not exceed 500. The cook-cum-helper gets ` 150 per working day if the enrolment for MDM in the school is 100 or less than that. When the enrolment exceeds 100, the cook-cum-helper gets an additional amount of ` 0.25 for every student exceeding 100 students. However the maximum remuneration that a cook-cum-helper can claim is limited to ` 200. It is learned from the cook-cum-helpers that they are paid regularly.

The social composition of cook-cum-helpers is as follows: about 64 percent of the cooks cum helpers are from backward classes; about 28 percent of them are from scheduled classes and the remaining from the minority communities. Almost 99 percent of the cook-cum-helpers is women and is above 50 years of age.

11. INFRASTRUCTURE:

About 87 percent of the schools have separate good kitchen and they store the grains in a room in the school building. The remaining schools have kitchen requires some maintenance. All schools have potable water for cooking and drinking purposes. All schools have adequate utensils for cooking food. Only firewood is used in cooking in all schools. Very few schools have LPG gas that is used for boiling milk only.

16. SAFETY & HYGIENE:

The cooking is quite safe and hygiene in all schools. The cooking shed is situated slightly away from the classrooms. Thus the cooking process and storage of fuel are safe and not posing any fire hazard in any school.

The children are encouraged to wash hands before and after eating. The children stand in line to collect the food. After collecting the food, they sit in the school veranda in groups and take meals in an orderly manner. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

All schools have good relation with the local government and the local community. The parents of the children in the school are members of the Parents and Teachers

Association (PTA). The members of school management committee (SMC) also visit the school very frequently to monitor the all activities including MDM in the school. In many schools, the PTA members (parent members) are found to help the cook-cum-helper to cook and serve the food to the children. The parents also contribute green vegetables and pickles for the MDM programme.

The Panchayat President happens to be president of the PTA in many rural schools. The ward counselor happens to be the president of the PTA in many urban schools. The PTA presidents visit the school many times. On the day of surprise visit to the schools, the PTA presents are seen in many schools.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good. The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme is inspected by the concerned officials from state, district and block levels. Some of the visiting officials have recorded their observations. Some of these observations relate to availability of utensils in the school.

19. IMPACT

There is improvement in the students' daily attendance. The percentage of students' daily attendance is more than 96 percent at present. All students are present in many schools.

There is improvement in the nutritional status of the children. As a result children are alert in the classroom. They do the class works well. They very interestingly participate in all activities in the schools.

There is no exaggeration to say that the MDM scheme is functioning very well and smoothly because of the involvement of the parents and the members of the VEC and PRI.

B. Any other issues relevant to MDM implementation

MI may give a maximum 2 page note, on any other issues, relevant to MDM implementation, not covered above.

Many schools have to be encouraged to add sufficient amount of vegetables to the school meals. Many schools do not have standard kitchen facilities. They may be provided with such in course of time.

The data is drawn from the following Sample of schools in Malappuram district

- 32051400203, GLPS Pookottur New, Pookottur Malappuram, Malappuram District.
32051400204, GLPS Pookottur Old, Pookottur, Malappuram, Malappuram District.
32051400301, GUPS Ponmala, Ponmala, Malappuram, Malappuram District.
32051400205, GMLPS, Athanikkal, Pookottur, Malappuram , Malappuram District.
32051400202, GMLPS Pookottur , Pookottur, Malappuram, Malappuram District.
32050600201, GUPS, Pathappiriyam, Edavanna, Malappuram, Malappuram District.
32051400502, GLPS Kodur, Kodur, Malappuram, Malappuram District.
32051400504, GLPS Peringottupulam, Kodur, Malappuram, Malappuram District.
32051400201, GUPS Muthiriparamba, Pookottur, Malappuram, Malappuram District.
32051400633, GMUPS Melmuri, Malappuram, Malappuram District.
32051400505, GLPS Vadakkamanna, Kodur, Malappuram, Malappuram District.
32051400629, GMLP School Kolmanna, Malappuram, Malappuram District.
32051400501, GMUPS Chemmankadava, Kodur, Malappuram, Malappuram District.
32051400503, GMLPS Kuttasserikulamba ,Kodur, Malappuram, Malappuram District.
32051400403, GLPS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400101, GUPS, Irumbuzhi, Anakkayam, Malappuram, Malappuram District.
32051400109, GMLPS Irumbuzhi, Anakkayam, Malappuram, Malappuram District.
32051400632, GLP School Malappuram, Malappuram, Malappuram District.
32051400304, GLPS Parangimoochikkal, Ponmala, Malappuram, Malappuram District.
32051400402, GMUPS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400302, GMLPS Chappanangadi, Ponmala, Malappuram, Malappuram District.
32051400114, GLP School Melmuri South, Anakkayam, Malappuram, Malappuram District.
32051400401, GUPS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400112, GMLPS Melmuri Central, Anakkayam, Malappuram, Malappuram District.
32051400111, GLPS Melmuri North, Anakkayam, Malappuram, Malappuram District.
32051400210, GVHSS Pookottur, Pookottur, Malappuram, Malappuram District.
32051400211, GVHSS Pullanur , Pookottur, Malappuram, Malappuram District.
32051400417, GRHSS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400107, GHS, Irumbuzhi, Anakkayam, Malappuram, Malappuram District.
32051400622, GGHSS Malappuram, Malappuram District.
32051400628, GBHS Malappuram, Malappuram District.
32051400301, GUPS Ponmala, Ponmala, Malappuram, Malappuram District.
32050600201, GUPS, Pathappiriyam, Edavanna, Malappuram, Malappuram District.
32051400201, GUPS Muthiriparamba, Pookottur, Malappuram, Malappuram District.
32051400501, GMUPS Chemmankadava, Kodur, Malappuram, Malappuram District.
32051400101, GUPS, Irumbuzhi, Anakkayam, Malappuram, Malappuram District.
32051400402, GMUPS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400401, GUPS Kottakkal, Kottakkal, Malappuram, Malappuram District.
32051400633, GMUPS Melmuri, Malappuram, Malappuram District.

VI Consolidated MDM Report for Pathanamthitta district in Kerala

Introduction

Pathanamthitta district is located in the southern part of the state. The district headquarters is in Pathanamthitta town. The district is surrounded by Kottayam, Idukki, Alappuzha and Kollam districts. It has a border with the state of Tamil Nadu in the east. Pathanamthitta, Tiruvalla, Adoor, Pandalam, Ranni, Kozhencherry, Mallapally, Konni and Koipuram-Kumbanad-Pullad are the major towns in the district. Tiruvalla is the major commercial centre in the district. It is a landlocked district. It is spread over an area of 2,637 square kilometers.

The district can be divided into three natural geographical regions: the highland, the midland and the lowland. The highland stretches through the Western Ghats where the hills are tall and covered with thick forests. Western Ghats maintains an average altitude of around 800 m. It descends to the smaller hills of midland in the centre and finally to the lowland. The lowland is abundant with coconut trees; and lies along the western borders of Alappuzha district.

The climate is moderate and is similar to the climatic condition prevalent elsewhere in the state. Annual temperature varies from 20 °C to 39 °C. The district experiences three distinct weather conditions: Winter, summer and the monsoon. The reserved forest area in the district is about 1385 square kilometers. In other words, it is approximately 50 per cent of the total area of the district. The forest area can broadly be classified as evergreen, semi-evergreen and moist deciduous. The forest is the main source of raw materials for wood based industrial units. Timber is the most important produce. Three important rivers flow through the district. They are the Pamba, the Achankovil river and the Manimala river. Pamba and Achankovil rivers

together drain more than 70 per cent of the total area of the district. One third of the electricity produced in the state comes from this district.

Agriculture is the main occupation of the people. About 75 per cent of the people are dependent on this sector. Rubber is the most important crop, with its plantations covering over 478 square kilometres. The hilly terrain coupled with high humidity makes the region suitable for rubber plantations. Paddy is the most important crop cultivated in the wet lands. Tapioca and pulses are the important dry land crops. Other major crops are coconut, banana, pepper and ginger. In certain areas cashew, pineapple, sugarcane, cocoa and other tree spices are cultivated. The land available for cultivation is less since sizeable area of the district is under reserve forest.

The district has a unique position in the inland fisheries map of the state with its freshwater resources like rivers, reservoirs, streams, ponds, quarries and paddy fields. The fisheries activities in this region started with the establishment of a Fresh Water Survey Station. The district has an Ornamental Fish Breeding resource centre and a National Fish Seed Farm. The district is a less industrialized district of Kerala. As of March 31, 2006, there are 13,898 registered Small Scale Industries (SSI), employing 46,421 people. There are also 378 workers employed in the handloom sector. There are three Mini Industrial Estates in the district with the State government declaring 8.5 hectares of area as development plot.

The district headquarters is at Pathanamthitta town. Pathanamthitta has two revenue divisions: Thiruvalla and Adoor. The district is divided into five taluks: Ranni, Kozhencherry, Adoor, Thiruvalla and Mallappally. Pathanamthitta has a total of 68 villages. Kozhencherry has 21 villages, Thiruvalla has 11 villages, Mallapally has 9 villages, Ranni has 11 villages and Adoor has 15 villages. Pathanamthitta has one district panchayat, 9 block panchayat and 53 grama panthayats. The headquarters of the district panchayat is also at Pathanamthitta. Under the single tier system of municipality in urban areas, Adoor, Pathanamthitta and Thiruvalla are the 3 municipalities the district has.

According to the 2011 census, the district has a population of 12 lakhs. It is ranked as the 399th most populous district in India. The density of population is 453 inhabitants per square kilometre. Population in the district has grown negatively as - 3.12 per cent in the decade 2001-2011. The sex ratio in the district is 1129 females for every 1000 males. The literacy rate is as high as 96.93 per cent. The urbanization in the district is about 10.03 per cent. The major religions in the district are Hinduism (about 56 per cent), Christianity (about 39 per cent) and Islam (about 5 per cent).

Pathanamthitta district is divided into two educational districts: Pathanamthitta and Thiruvalla. It has 11 BRCs. The sample of schools considered for the study includes 26 LP schools and 14 UP schools. Twenty-nine schools are rural area and 11 schools are from the urban area.



Mid-Day Meal Scheme

1. REGULARITY IN SERVING MEAL:

All schools have given hot cooked meal to their students without much interruption during the course of the last school academic year. There has been interruption only at the beginning of that school year. The schools have commenced the MDM programme only after the official enrolment verification on the 6th working day in the school year. That is to say the MDM is served to children after about five days of reopening of the school. Similarly MDM is not served to children during the annual examinations at the end of the school year.

2. TRENDS:

Extent of variation

No.	Details	children
i.	Enrollment	2352
ii.	No. of children opted for Mid Day Meal	2339
iii.	No. of children attending the school on the day of visit	2321
iv.	No. of children availing MDM as per MDM Register	2304
v.	No. of children actually availing MDM on the day of visit	2302
vi.	No. of children availed MDM on the previous day	2311

No centralized kitchen is available in the sample of schools considered for the study.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

All heads of the schools and other teachers have reported that the schools receive food grains regularly. There is no delay in getting the food grains. Buffer stock of about one-month's requirement of food grains is maintained by all schools.

There is no complaint from the school management about the quality of food grains. The head teacher or the concerned teacher visits the Mavali store and selects the food grains and places order for the quantity required. The food grain is delivered at the school. However the school has to bear the transportation cost. The quality of the food grain is found to be good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

The cooking cost is paid in advance to the bank account of the school by e-transfer. The feeding programme is managed without any disruption.

5. SOCIAL EQUITY:

There is no discrimination on the basis of gender or caste or community in cooking or serving or seating arrangements in the school. In most of the schools, the children collect the food from a particular place and sit on the school veranda in groups and dine. In a few schools, the food is observed to be served by the teachers in the class rooms.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the SMC. The menu gets a final shape in consultation with the VEC.

The school lunch programme provides for variety. The MDM menu for a week shows that type of food given to children under the school lunch programme differs from day to day.

The school meal consists of cooked rice plus a curry plus a side dish. Cooked Rice is the major item in the school meal served every day. Besides, dhal curry, rasam and curd curry are given on alternative days. The side dish is prepared with vegetables, condiments and coconut. Side dishes made of vegetables are also given in the menu. In addition, every child gets a cup of hot milk twice in a week; every child gets a boiled egg twice in a week; and every child gets a banana once in a week. Children drink milk around 3.00 pm.

Many schools have started vegetable gardens within their campus with the help of students. Some amount of the school grant is allocated for developing garden in the school campus. Many schools have plantain trees near the kitchen. The schools say that the yield from the garden is used for the students only. It may be hoped that as days pass by, these gardens must be able to supply the required quantity of vegetable to the school.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal.

9. SUPPLEMENTARY:

Free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. It is said that the children would be given micronutrients (Iron, folic acid, vitamin-A dosage) and de-worming medicine.

10. STATUS OF COOKS:

It is the cooks and helpers appointed by the school who cook and serve the meals. The cook and the helper engaged for the MDM are as per government norms. Only one cook-cum-helper is permissible if the enrolment for MDM in the school does not

exceed 500. The cook-cum-helper gets ` 150 per working day if the enrolment for MDM in the school is 100 or less than that. When the enrolment exceeds 100, the cook-cum-helper gets an additional amount of ` 0.25 for every student exceeding 100 students. However the maximum remuneration that a cook-cum-helper can claim is limited to ` 200. It is learned from the cook-cum-helpers that they are paid regularly.

The social composition of cook-cum-helpers is as follows: about 64 percent of the cooks cum helpers are from backward classes; about 28 percent of them are from scheduled classes and the remaining from the minority communities. Almost 99 percent of the cook-cum-helpers is women and is above 50 years of age.

11. INFRASTRUCTURE:

All schools have separate good kitchen and they store the grains in a room in the school building. All schools have potable water for cooking and drinking purposes. All schools have adequate utensils for cooking food. Only firewood is used in cooking in all schools. Very few schools have LPG gas that is used for boiling milk only.

16. SAFETY & HYGIENE:

The cooking is quite safe and hygiene in all schools. The cooking shed is situated slightly away from the classrooms. Thus the cooking process and storage of fuel are safe and not posing any fire hazard in any school.

The children are encouraged to wash hands before and after eating. The children stand in line to collect the food. After collecting the food, they sit in the school veranda in groups and take meals in an orderly manner. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

All schools have good relation with the local government and the local community. The parents of the children in the school are members of the Parents and Teachers Association (PTA). The members of the school management committee (SMC) visit the school every day to monitor all activities including MDM in the school. Many parents are said to be contributing green vegetables and pickles for the MDM programme. When there are functions at the house of the parents, they give special sweets to all children in the school at lunch time.

The Panchayat President and the ward counselor visit the school many times. On the day of surprise visit to the schools, the PTA presidents are seen in many schools.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good. The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) whom we have interviewed are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme is inspected by the concerned officials from state, district and block levels. Some of the visiting officials have recorded their observations. Some of these observations relate to availability of utensils, the mode of cooking, etc in the school.

19. IMPACT

It may be assumed that the MDM programme has improved the students' daily attendance to some extent. Similarly the scheme may also have improved the nutritional status of the children. As a result children are alert in the classroom. They do the class works well. They very interestingly participate in all activities in the schools.

The MDM scheme is functioning very well and smoothly because of the involvement of the parents and the members of the VEC and PRI.

B. Any other issues relevant to MDM implementation

MI may give a maximum 2 page note, on any other issues, relevant to MDM implementation, not covered above.

Sample schools in Pathanamthitta district

32120800601, GLPS, Karikulam, Pazhavangady, Ranni, Pathanamthitta District.
32120800704, GLPS, Makkapuzha, Pazhavangady, Ranni, Pathanamthitta District.
32120800204, GHS, Kissimum, Vechoochira, Ranni, Pathanamthitta District.
32120800801, GLPS, Vattarkayam, Pazhavangady, Ranni, Pathanamthitta District.
32120800406, GLPS, Kakkad, Naranammoozhy, Ranni, Pathanamthitta District.
32120801504, GUPS, Puthusserimala, Ranny, Pathanamthitta District.
32120800202, GLPS, Arayanjilimon, Vechoochira, Ranni, Pathanamthitta District.
32120801502, GLPGS, Ranny, Ranny, Pathanamthitta District.
32120800502, GUPS, Ranni Pazhavangadi, Pazhavangady, Ranni, Pathanamthitta District.
32120801501, GMSLPS, Ranny, Vaikom, Ranny, Pathanamthitta District.
32120800109, GLPS Chathanthara, Vechoochira, Ranny, Pathanamthitta District.
32120900902, GLPS, Alamthuruthy, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120901003, GLPS, Muthoor, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120900609, GMUPGS, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120900610, Yogakshemam GLPS, Thukalasse, Thiruvalla, Pathanamthitta District.
32120901303, GLPS, Podiyadi, Nedumpram, Thiruvalla, Pathanamthitta District.
32120801505, GUPS, Ranny, Vaikom, Ranny, Pathanamthitta District.
32120900104, GLPS, Kadapra, Kadapra, Thiruvalla, Pathanamthitta District.
32120900805, GLPS, Parumala, Kadapra, Thiruvalla, Pathanamthitta District.
32120901203, GLPS, Kavumbhagom, Kavumbhagom, Thiruvalla, Pathanamthitta District.
32120901701, GLPGS, Eravellipra, Kuttapuzha, Thiruvalla, Pathanamthitta District.
32120902001, GLPS, Thengeli, Kuttoor, Thiruvalla, Pathanamthitta District.
32120900702, GLPS, Chathenkery, Peringara, Thiruvalla, Pathanamthitta District.
32120901503, GLPS, Mepral, Peringara, Thiruvalla, Pathanamthitta District.
32120900703, GNEWLPS, Chathenkery, Peringara, Thiruvalla, Pathanamthitta District.
32120901504, Govt, St John SLPS Mepral, Peringara, Thiruvalla, Pathanamthitta District.
32120900605, GMGHS, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120900101, Kannassasmarakagovthss, Kad, Kadapra, Thiruvalla, Pathanamthitta District.
32120800502, GUPS, Ranni Pazhavangadi, Pazhavangady, Ranni, Pathanamthitta District.
32120800204, GHS, Kissimum, Vechoochira, Ranni, Pathanamthitta District.
32120801504, GUPS, Puthusserimala, Ranny, Pathanamthitta District.
32120801505, GUPS, Ranny, Vaikom, Ranny, Pathanamthitta District.
32120900609, GMUPGS, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120901401, GUPS, Niranam Mukalady, Niranam, Thiruvalla, Pathanamthitta District.
32120900401, GHS, Nedumprom, Nedumpram, Thiruvalla, Pathanamthitta District.
32120901202, GUPS, Mannamkarachira, Kvubm, Kavumbhagom, Thiruvalla, Pathanamthitta District.
32120901601, GUPS, Chumtra, Kuttazha, , Thiruvalla, Pathanamthitta District.
32120900302, GGHS Peringara, Peringara, Thiruvalla, Pathanamthitta District.
32120900608, Diet, UPS, Thiruvalla, Thiruvalla, Pathanamthitta District.
32120900901, GHS, Azhiyathuchira, Thiruvalla, Pathanamthitta District.

MDM Summary Report for the districts of Thrissur, Wayanad, Palakkad, Malappuram and Pathanamthitta in Kerala for the period of 1st April to 30th September 2012

1. REGULARITY IN SERVING MEAL:

All schools have given hot cooked meal to their students without much interruption during the course of last academic year.

2. TRENDS:

The extent of variation between the enrolment and the number of children opted for MDM, the extent of variation between the number of children attended school on the day of visit and the number of children actually availed meals and the extent of variation between the number of children availing MDM as per MDM register and the number of children availed MDM on the previous day are ignorable.

No centralized kitchen is available in the sample of schools considered for the study.

3. REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

All schools receive food grains regularly. There is no delay in getting the food grains. Buffer stock of about one-month's requirement of food grains is maintained by all schools.

The quality of food grains is good. The food grain is delivered at the school. However the school has to bear the transportation cost. The quality of the food grain is found to be good.

4. REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

Six months' requirement for cooking cost is e-transferred to the bank account of the schools by the beginning of the academic year. Hence the schools are in good position to meet the cost of cooking. The feeding programme is managed without any disruption.

5. SOCIAL EQUITY:

There is no discrimination on the basis of gender or caste or community in cooking or serving or seating arrangements in the school.

6. VARIETY OF MENU:

Most of the schools have prepared weekly menu and follow it. The menu is available in the head teacher's office. The menu is said to be prepared at the first meeting of the SMC. The menu gets a final shape in consultation with the VEC. The school lunch programme provides for variety.

The school meal consists of cooked rice plus a curry plus a side dish. In addition, every child gets a cup of hot milk twice in a week; every child gets a boiled egg twice in a week; and every child gets a banana once in a week.

8. QUALITY & QUANTITY OF MEAL:

On the whole the children are happy with the quality and quantity of the meal.

9. SUPPLEMENTARY:

Free health check-up is organized once in a year. The health personnel, including the doctor from the local PHC visits the school occasionally. But the children have not received any micronutrients (Iron, folic acid, vitamin-A dosage, etc.) and de-worming medicine from them. Further no school maintains Health Card for its children.

10. STATUS OF COOKS:

The meals are cooked and served by the cooks and helpers appointed by the school. The cook and the helper engaged for the MDM are as per government norms. It is learned from the cook-cum-helpers that they are paid regularly.

Most of the cook-cum-helpers are from backward classes; some of them are from scheduled classes and a few are from the minority communities. Very few of the cook-cum-helpers are males.

11. INFRASTRUCTURE:

No school has a pucca kitchen shed-cum-store. On the other hand, most of the schools have separate good kitchen and they store the grains in a room in the school building. All schools have potable water for cooking and drinking purposes. All schools have adequate utensils for cooking food. Only firewood is used in cooking in all schools. Very few schools have LPG gas that is used for boiling milk only.

16. SAFETY & HYGIENE:

The cooking process and storage of fuel are safe and not posing any fire hazard in any school.

The children are encouraged to wash hands before and after eating. They are also instructed to conserve water.

17. COMMUNITY PARTICIPATION AND AWARENESS:

Community participation

All schools have good relation with the local government and the local community. The members of the Executive Body of the PTA (parent members) visit the school every day to monitor all activities including MDM in the school. In many schools, the PTA members (parent members) are found to help the cook-cum-helper to cook and serve the food to the children. The parents also contribute green vegetables and pickles for the MDM programme.

The SMC presidents visit the school many times. On the day of surprise visit to the schools, the SMC presidents are seen in many schools.

All schools visited have plates and tumblers for all children in the school. These are said to be contributed by the Municipal Corporation or village panchayats or scheduled banks.

All schools maintain a visitors' diary to record the visit of all visitors. But they don't have a specific roster for recording the supervision of MDM by the community members.

Community's awareness about MDM

The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) have full knowledge about the quality and quantity of MDM per child at Primary and Upper Primary levels. They have said that the quality and quantity of MDM per child at Primary and Upper Primary levels are good.

They have also said that the entitlement of quantity and types of nutrients in MDM per child at the Primary and Upper Primary levels as supplied in the menu is good. The parents, members of the Village Education Committees and the Local Self Governments (Panchayats and Municipalities) are well aware of the implementation of the MDM programme at the Primary and Upper Primary schools.

The community members (parents, members of the Village Education Committees and the Local Self Governments) have gathered awareness and knowledge about the implementation of the MDM programme at the Primary and Upper Primary schools from other villagers, relatives, teachers and the school.

18. INSPECTION & SUPERVISION

It is seen from the school records that the mid day meal programme is inspected by the concerned officials from state, district and block levels. Some of the visiting officials have recorded their observations.

19. IMPACT

After the introduction of MDM programme, there is improvement in the students' daily attendance. There is improvement in the nutritional status of the children. As a result children are alert in the classroom. They do the class works well. They very interestingly participate in all activities in the schools. The MDM scheme is functioning very well and smoothly because of the involvement of the parents and the members of the VEC and PRI.

B. Any other issues relevant to MDM implementation

There is need to reconsider the remuneration for the cooks taking into account the wage rate prevalent in the state. It will be fair to say that the amount of work that a cook does in a small school is much higher than the amount of wage that he/she gets. In reality not many schools add sufficient amount of vegetables to the school meals.

Many schools do not have standard kitchen facilities. There are many other problems faced by the schools. It will be good to improve the cooking facilities at schools in rural and urban areas.