

**2st HALF YEARLY MONITORING REPORT
ON IMPLEMENTATION OF
Mid Day Meal Scheme in
the Union Territory of Puducherry
Period: 1st October 2013 - 30th March 2014**



मध्याह्न भोजन योजना
Mid Day Meal Scheme

Districts Covered : 1. MAHE

Submitted by
Prof. T. Subramanyam Naidu
Professor-cum-Director



**Centre for Study of Social Exclusion and Inclusive Policy
School of Social Sciences and International Studies
Pondicherry University, Puducherry – 605 014**

ACKNOWLEDGEMENT

The Mid Day Meal (MDM) monitoring evaluation report in your hand has been prepared in favour of the Mahe District in Union Territory of Puducherry. The period of the evaluation report is from 1st October 2013 to March 30th 2014. Implementation of MDM scheme has been monitored and the data were collected from 18 sample schools and kitchens for the school children of Mahe district. The research team had taken out most care in documenting the findings /observation recorded in this report which proves useful for the Puducherry Union Territory Mid Day Meal implementing authorities and to the Central Government.

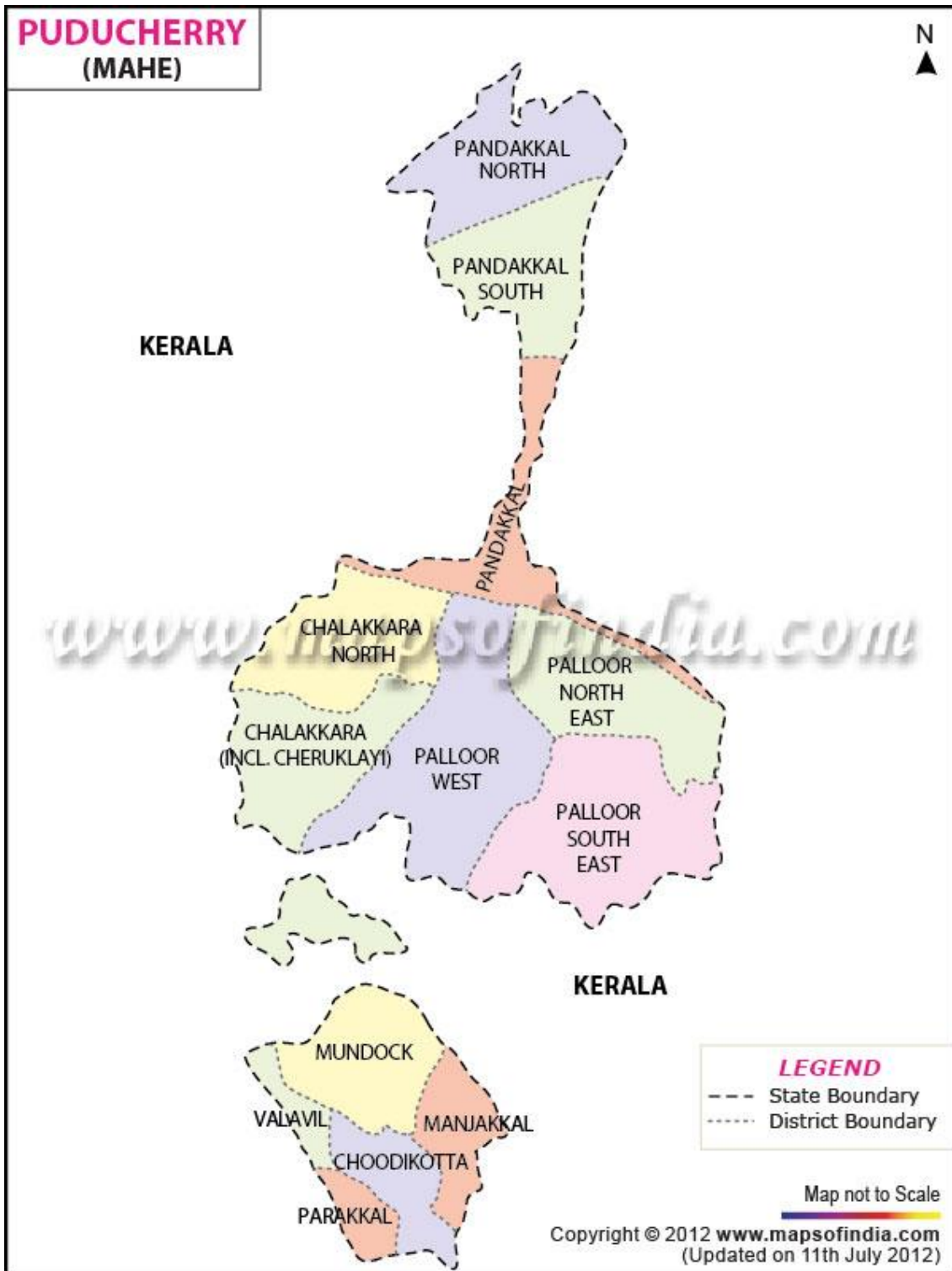
I express my sincere gratitude for the value support and hospitality extended for their fullest cooperation during this evaluation study made by our research teams. The Secretary, Department of School Education, Director, Department of School Education, District Collector of Mahe; The SPDO and his staff in Puducherry and ADPC and his team of staff in Mahe District. Chief Executive Officers of Pondicherry and Mahe; all officials of the Department of School Education, Head masters and Teachers, SMC members, The Kitchen Officer In-charge and their team of staff Cook-cum-helpers working in the MDM kitchens and most importantly the students of the visited schools.

I also thank our academic Researcher Mr.A.Kirubakaran, for conducting an exhaustive evaluation study in the schools of Mahe district. I also take this opportunity in expressing gratitude to the non academic staff of our University for successful submission of this report.



Prof. T.Subramanyam Naidu
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SSA & MDM, MI
Puducherry UT

Mahe District Map of Puducherry Union Territory



**1st Half Yearly Monitoring Report of Puducherry Union Territory
Resource Centre on Mid-Day-Meal (MDM) for the Mahe District of
Puducherry for the period of 1st October to 30th March, 2014.**

1. General Information

Sl. No.	Information	Details										
1.	Name of the monitoring institute	Pondicherry University										
2.	Period of the report	1st October 2013 to 30th March 2014										
3.	Fund Released for the period	Rs. 2,47,500/ (including SSA monitoring for the period 1.04.2013 to 31.03.2014.)										
4.	No. of Districts allotted	04 (Four)										
5.	Districts' Name	Puducherry, Karaikal, Mahe and Yanam										
6.	Month of visit to the Districts / Schools (Information is to be given district wise i.e District 1, District 2, District 3 etc)	Mahe From January to February 2014										
7.	Total number of elementary schools (primary and upper primary to be counted separately) in the Districts Covered by MI (Information is to be given district wise i.e District 1, District 2, District 3 etc.)	<table border="1"> <thead> <tr> <th>Pri</th> <th>Pri+UP</th> <th>Pri +UP+H.S</th> <th>UP+HSc</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td align="center">10</td> <td align="center">1</td> <td align="center">3</td> <td align="center">4</td> <td align="center">18</td> </tr> </tbody> </table>	Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total	10	1	3	4	18
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10	1	3	4	18								
8.	Number of elementary schools monitored (primary and upper primary to be counted separately) Information is to be given for district wise i.e. District 1, District 2, District 3 etc)	<table border="1"> <thead> <tr> <th>Pri</th> <th>Pri+UP</th> <th>Pri +UP+H.S</th> <th>UP+HSc</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td align="center">10</td> <td align="center">1</td> <td align="center">3</td> <td align="center">4</td> <td align="center">18</td> </tr> </tbody> </table>	Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total	10	1	3	4	18
Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total								
10	1	3	4	18								
9.	What percentage of schools covered in all the Districts allotted:	38.60%										
10.	Type of schools visited											
	A Schools in Rural Area	-										
a)	Primary School only	-										
b)	Upper Primary School only	-										
c)	Upper Primary Schools with Primary Classes	-										
d)	Upper Primary Schools and above	-										
	B Schools in Urban Areas	18										
a)	Primary School only	10										
b)	Upper Primary School only	-										
c)	Upper Primary Schools with Primary Classes	01										
d)	High and Hr. Sec. Schools with Upper Primary Schools with Primary Classes	7										

C	NCLP Schools	Nil
D	School sanctioned with Kitchen cum Stores	13 schools sanctioned with kitchen cum stores and it also feeds 5 schools nearby primary school.
E	Schools having Cook cum helpers engaged as per norm	13 schools implemented with MDM kitchen are engaged with cook-cum-helper
11.	Number of schools visited by Nodal Officer of the Monitoring Institute	18
12.	Whether the draft report has been shared with the Director of the nodal department implementing MDMS	Yes
13.	After submission of the draft report to the Director of the nodal department implementing MDMS whether the MI has received any Observations from the Directorate	Awaited

Items to be attached with the report.

- 1. List of Schools with DISE Code visited by MI.**
- 2. Copy of Office order, notification etc. discussed in the report.**
- 3. Any other relevant documents.**

Mid-Day Meal Scheme:

1	Name of the monitoring Institution	Pondicherry University
2	Period of Report	1st October 2013 to 30th March 2014
3	Name of District	Mahe
4	Date of visit to district/school	January to February 2014

1. At school level

S.No.	Indicators	Source of Information
1.	<p><u>Availability of foodgrains</u></p> <p>i) Whether buffer stock of foodgrains for one month is available at the school?</p> <p>ii) Whether foodgrains is delivered in school in time by the lifting agency?</p> <p>iii) If lifting agency is not delivering the foodgrains at school how the foodgrains is transported upto school level?</p> <p>iv) Whether the foodgrains is of FAQ of Grade A quality?</p> <p>v) Whether foodgrains is released to school after adjusting the unspent balance of the previous month?</p>	<ul style="list-style-type: none"> • Rice is buffer stock for one-month's requirement. But the cereals and pulses are supplied every month. The vegetables are supplied weekly once (Monday). This system is maintained in all the visited schools • The food grains are delivered in the schools. • The quality of rice is single boiled rice. The rice is supplied by the FCI. • The branded groceries and edible oils are of good quality in sealed polythene bags. • The stock register is maintained by the Headmaster/canteen in-charge teacher. The food grains are released after adjusting the unspent balance of previous months.
2.	<p><u>Timely release of funds</u></p> <p>i) Whether State is releasing funds to District / block / school on regular basis in advance? If not,</p> <p>a) Period of delay in releasing funds by State to district.</p> <p>b) Period of delay in releasing funds by District to block / schools.</p> <p>c) Period of delay in releasing funds by block to schools.</p> <p>ii) Any other observations.</p>	<ul style="list-style-type: none"> • The state adopts central procurement system for purchase of food grains, groceries and vegetables and therefore there does not arise of fund transactions for successful functioning of MDM programme in Puducherry Union Territory. • The groceries and vegetables are procured from the Mahe Employees Co-operative Store Ltd.
3.	<p><u>Availability of Cooking Cost</u></p> <p>i) Whether school / implementing agency</p>	The cooking materials are

S.No.	Indicators	Source of Information
	<p>has receiving cooking cost in advance regularly?</p> <p>ii) Period of delay, if any, in receipt of cooking cost.</p> <p>iii) In case of non-receipt of cooking cost how the meal is served?</p> <p>iv) Mode of payment of cooking cost (Cash / cheque / e-transfer)?</p>	centrally purchased and supplied to schools so this does not arise
4.	<p><u>Availability of Cook-cum-helpers</u></p> <p>i) Who engaged Cook-cum-helpers at schools (Department / SMC / VEC / PRI / Self Help Group / NGO /Contractor)?</p> <p>ii) If cook-cum-helper is not engaged who cooks and serves the meal?</p> <p>iii) Is the number of cooks-cum-helpers engaged in the school as per GOI norms or as per State norms?</p> <p>iv) Honorarium paid to cooks cum helpers.</p> <p>v) Mode of payment to cook-cum-helpers?</p> <p>vi) Are the remuneration paid to cooks cum helpers regularly?</p> <p>vii) Social Composition of cooks cum helpers? (SC/ST/OBC/Minority)</p> <p>viii) Is there any training module for cook-cum-helpers?</p> <p>ix) Whether training has been provided to cook-cum-helpers?</p> <p>x) In case the meal is prepared and transported by the Centralized kitchen / NGO, whether cook-cum-helpers have been engaged to serve the meal to the children at school level.</p> <p>xi) Whether health check-up of cook-cum-helpers has been done?</p>	<p>The Department of School Education appoint the cook-cum-helpers at the schools</p> <p>NA</p> <p>Yes the cook-cum-helpers are engaged in the schools are appointed as per the GOI norms</p> <p>20 full time casual labour and 5 part time casual labour is paid by Rs.392/- per day.</p> <p>Electronic Clearing Service (ECS) Payment is made.</p> <p>Yes, On enquiry there is no belated payment to the staff.</p> <p>Yes, Mostly cook cum helper is from deprived sections of the society SC,OBC and Minority there is no discrimination.</p> <p>NO, such training is given.</p> <p>NO</p> <p>Yes there are cook-cum-helper is serving the meal as per direction of the teacher in all the schools visited.</p> <p>NO such health check-up is carried out for the cook-cum helpers in the kitchen.</p>
5.	<p><u>Regularity in Serving Meal</u></p> <p>Whether the school is serving hot cooked meal daily? If there was interruption, what was the extent and reasons for the same?</p>	Hot cooked meal is served daily and the children are permitted to dine within the school premises without any interruption.

S.No.	Indicators	Source of Information
6.	<p><u>Quality &Quantity of Meal</u></p> <p>Feedback from children on</p> <ul style="list-style-type: none"> i) Quality of meal ii) Quantity of meal iii) Quantity of pulses used in the meal per child. iv) Quantity of green leafy vegetables used in the meal per child. v) Whether double fortified salt is used? vi) Acceptance of the meal amongst the children. vii) Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served. <p>{Please give reasons and suggestions to improve, if children were not happy.}</p>	<ul style="list-style-type: none"> • The quality of meal is good and tasty. • The quantity of meal served as per the request of the students need. • 22.25 gms of pulses (including all types of pulses) per child. • NO green leafy vegetables are used in the meal • YES, double fortified iodinated salt is used for cooking. • Children are accepting the meal with wish and dine to their need. • Weighing machines and <i>Padi</i> (an standard gadgets of measuring)
7.	<p><u>Variety of Menu</u></p> <ul style="list-style-type: none"> i) Who decides the menu? ii) Whether weekly menu is displayed at a prominent place noticeable to community, iii) Is the menu being followed uniformly? iv) Whether menu includes locally available ingredients? v) Whether menu provides required nutritional and calorific value per child? 	<ul style="list-style-type: none"> • The school Headmasters and the canteen in-charge teachers decide the menus based on the supply of vegetable as per the state direction of general menu system. • NO such weekly menu charts are displayed in any schools • NO the menu varies from each school canteen • YES, if the ingredients are supplied by the Mahe Employees co-operative store Ltd. (the public sector supplier of vegetables and groceries) • YES, the generalized menu chart is prepared and direction is given by the state school education department. The menu chart is prepared with the help of a panel of nutritional experts.

S.No.	Indicators	Source of Information
8.	<p>i) <u>Display of Information under Right to Education Act, 2009 at the school level at prominent place</u></p> <p>a) Quantity and date of foodgrains received</p> <p>b) Balance quantity of foodgrains utilized during the month.</p> <p>c) Other ingredients purchased, utilized</p> <p>d) Number of children given MDM</p> <p>e) Daily menu</p> <p>ii) <u>Display of MDM logo at prominent place preferably outside wall of the school.</u></p>	<p>The school Headmaster or the canteen in-charge teacher maintains a stock register, in which the date of receipt of food grains and cooking ingredients the quantity used with available balance were recorded daily.</p> <p>A separate canteen attendance register is also maintained in all the sample schools visited.</p> <p>But, the MI had noticed that there was no stock particulars notice board in the schools</p> <p>The MI observed that there NO MDM logo found any schools they had visited.</p>
9.	<p><u>Trends</u></p> <p>Extent of variation (As per school records vis-à-vis Actual on the day of visit).</p> <p>i) Enrolment</p> <p>ii) No. of children present on the day of the visit.</p> <p>iii) No. of children availing MDM as per MDM Register.</p> <p>iv) No. of children actually availing MDM on the day of visit as per head count.</p>	<p>The MI could not found any variations in school records and actual during the visit.</p> <p>4976 (in 18 sample schools)</p> <p>5312</p> <p>4976</p> <p>4952</p>
10.	<p><u>Convergence With Other Schemes</u></p> <p>1. Sarva Shiksha Abhiyan</p> <p>2. School Health Programme</p> <p>i) Is there school Health Card maintained for each child?</p> <p>ii) What is the frequency of health check-up?</p> <p>iii) Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de-worming medicine periodically?</p> <p>iv) Who administers these medicines and at what frequency?</p>	<p>All government schools are running with Sarva Shiksha Abhiyan (SSA) programme</p> <p>Students health card is maintained in by the school authority</p> <p>Bi-annual health check-up is carried out by the government Health centers</p> <p>Micronutrient tables and de-worming medicine are provided during the medical check-up.</p> <p>The Government Medical health centre doctor administers these check-up.</p>

S.No.	Indicators	Source of Information
	<p>v) Whether height and weight record of the children is being indicated in the school health card.</p> <p>vi) Whether any referral during the period of monitoring.</p> <p>vii) Instances of medical emergency during the period of monitoring.</p> <p>viii) Availability of the first aid medical kit in the schools.</p> <p>ix) Dental and eye check-up included in the screening.</p> <p>x) Distribution of spectacles to children suffering from refractive error.</p> <p>2. Drinking Water and Sanitation Programme</p> <p>i) Whether potable water is available for drinking purpose in convergence with Drinking Water and Sanitation Programme.</p> <p>3. MPLAD / MLA Scheme</p> <p>4. Any Other Department / Scheme.</p>	<p>Yes</p> <p>No</p> <p>No</p> <p>No</p> <p>Yes</p> <p>Needy children are distributed with spectacles with the help of SSA scheme funds.</p> <p>All the schools are provided with safe drinking water connected with Reverse osmosis (RO) water purifier</p> <p>With regard to water for sanitation all the schools have over head tank and bore-wells.</p> <p>There NO such scheme in the schools visited</p>
11.	<p><u>Infrastructure</u></p> <p>1. Kitchen-cum-Store</p> <p>a) Is a pucca kitchen shed-cum-store</p> <p>i) Constructed and in use</p> <p>ii) Under which Scheme Kitchen-cum-store constructed - MDM/SSA/Others</p> <p>iii) Constructed but not in use (Reasons for not using)</p> <p>iv) Under construction</p> <p>v) Sanctioned, but construction not started</p> <p>vi) Not sanctioned</p> <p>b) In case the pucca kitchen-cum-store is not available, where is the food being cooked and where the foodgrains /other</p>	<p>All schools canteen are functioning in the constructed room either RCC or cement sheet roofing and the kitchen are in use.</p> <p>Under State and central funds the kitchen are constructed.</p> <p>NO such kitchen are found</p> <p>NO kitchens are under construction.</p> <p>NO sanctions were made</p> <p>NA</p> <p>All schools are with Kitchen</p>

S.No.	Indicators	Source of Information
	<p>ingredients are being stored?</p> <p>c) Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms.</p> <p>d) Whether MDM is being cooked by using firewood or LPG based cooking?</p> <p>e) Whether on any day there was interruption due to non-availability of firewood or LPG?</p>	<p>All schools canteen have proper ventilations and they are away from the classrooms in which 85% of the school canteen properly maintained.</p> <p>The school canteen use fire wood and LPG for cooking food.</p> <p>Yes such interruption was reported by the school authorities at the time of study. In Mahe region, there is 4 to 5 months continuously raining in the monsoon season. So the firewood is not in condition to use for cooking, it is very difficult to catch fire, more than that the wet firewood are spread more smoke during the cooking. It has been make the school children eye irritation and breathing problems.</p>
	<p><u>Infrastructure</u></p> <p><u>2. Kitchen Devices</u></p> <p>i) Whether cooking utensils are available in the school ?</p> <p>ii) Source of funding for cooking and serving utensils – Kitchen Devices fund / MME / Community contribution / others.</p> <p>iii) Whether eating plates etc are available in the school?</p> <p>iv) Source of funding for eating plates - MME / Community contribution / others?</p> <p><u>3. Availability of storage bins</u></p> <p>i) Whether storage bins are available for foodgrains? If yes, what is the source of their procurement?</p>	<p>The schools with canteen are well equipped with cooking utensils.</p> <p>The state government funds for the purchase of all the required kitchen utensils.</p> <p>In all the schools eating plates are available.</p> <p>Both central and state funds are used to purchase the eating plates.</p> <p>NO such storage bins are available in the schools the about 10 per cent of the schools with canteen us to store the food grains in the headmaster's room only 90 per of the schools have separate store room facilities. The food grains are packed and piled up in the gunny bags, the vegetables are displayed on the</p>

S.No.	Indicators	Source of Information
	<p>4. <u>Toilets in the school</u></p> <p>i) Is separate toilet for the boys and girls are available?</p> <p>ii) Are toilets usable?</p> <p>5. <u>Availability of potable water</u></p> <p>i) Is Tap water / tube well / hand pump / Well / Jet pump available?</p> <p>ii) Any other source</p> <p>6. <u>Availability of fire extinguishers</u></p> <p>7. <u>IT infrastructure available @ School level</u></p> <p>a) Number of computers available in the school (if any).</p> <p>b) Availability of internet connection (If any).</p> <p>c) Using any IT / IT enabled services based solutions / services (like e-learning etc.) (if any)</p>	<p>floor.</p> <p>All the schools are equipped with separate toilet for boys and girls.</p> <p>Yes toilets are usable. It is very neat and clean.</p> <p>All the schools are well connected with municipal and well water connection. The water is collected in the underground sump from which it is pumped to the overhead tank and it is supplied to the students for wash.</p> <p>For safe drinking water, almost all the schools were provided with Reverse Osmosis (RO) water purifier from which the water is collected in stainless steel drum for dinking purpose.</p> <p>All the schools were provided with fire extinguishers as safety measure.</p> <p>Almost all the sample schools visited were provided with computers and internet connection. In all the 18 schools there are about 206 computers are available in with 55.0 per cent of the computers are not in working conditions. All the primary schools are provided with e-learning CD for the students use. The students are also allowed to watch and operated the computers.</p>
12.	<p><u>Safety & Hygiene:</u></p> <p>i) General Impression of the environment, Safety and hygiene:</p> <p>ii) Are children encouraged to wash hands before and after eating</p> <p>iii) Do the children take meals in an orderly</p>	<p>The meals are served to the children by sanding in queue and than they were made dining.</p> <p>The teacher is monitoring the students to wash their plates, hand before and after dinning</p>

S.No.	Indicators	Source of Information
	<p>manner?</p> <p>iv) Conservation of water?</p> <p>v) Is the cooking process and storage of fuel safe, not posing any fire hazard?</p>	<p>without wasting the food. The teachers are assigned to monitor on rotation basis.</p> <p>There is no threat of fire hazards of cooking storage fuel to the children in the school canteen.</p>
13.	<p><u>Community Participation</u></p> <p>i) Extent of participation by Parents / SMC / VEC / Panchayats / Urban bodies in daily supervision and monitoring.</p> <p>ii) Is any roster of community members being maintained for supervision of the MDM?</p> <p>iii) Is there any social audit mechanism in the school?</p> <p>iv) Number of meetings of SMC held during the monitoring period.</p> <p>v) In how many of these meetings issues related to MDM were discussed?</p>	<p>The parent's participation in the MDM supervision is made daily. But the SMC and panchayats bodies' supervision will be once in a month or during the time of SMC meetings.</p> <p>A separate SMC record is maintained in all the schools.</p> <p>There is no social audit or departmental audit but the accounts are shared within the SMC members.</p> <p>Since there is no discrepancy in MDM programme the need of separate issues related discussion does not arise.</p>
14.	<p><u>Inspection & Supervision</u></p> <p>i) Is there any Inspection Register available at school level?</p> <p>ii) Whether school has received any funds under MME component?</p> <p>iii) Whether State / District / Block level officers / officials inspecting the MDM Scheme?</p> <p>iv) The frequency of such inspections?</p>	<p>There is NO Inspection Register found in all the 18 sample schools visited.</p> <p>NO MME components reported in schools</p> <p>The DIS (Deputy Inspector of Schools) at state level is appointed to inspect the MDM scheme in each district. He uses to visit the every school once in a month. The CEO is the nodal officer for the MDM in the Mahe districts under his direction the DIS inspects and reports to him.</p>
15.	<p><u>Impact</u></p> <p>i) Has the mid day meal improved the enrollment, attendance, retention of children in school?</p> <p>ii) Whether mid day meal has helped in improvement of the social harmony?</p>	<p>There is no improvement in enrolment in the schools where MDM is implemented But the attendance was good.</p> <p>Yes</p>

S.No.	Indicators	Source of Information
	iii) Whether mid day meal has helped in improvement of the nutritional status of the children? iv) Is there any other incidental benefit due to serving of meal in schools?	Yes Yes
16.	<u>Grievance Redressal Mechanism</u> i) Is any grievance redressal mechanism in the district for MDMS? ii) Whether the district / block / school having any toll free number?	State level monitoring string committee has been constituted to redress the grievance related to MDM in Puducherry Union Territory. There is NO such toll free number at state level or district level.

3 (a) Do you check for the following parameters of quality in the raw ingredients?

The rice used for cooking in Mahe district is single boiled rice supplied by the FCI, the monitoring team had not found stones or insects in the rice. But at the same time there was complaint from the students and parents that the rice smells unpleasant and thick in size.

The groceries that are provided are mostly agmark and branded these are supplied in sealed polythene cover in good quality without any discrepancy.

It was observed by the MI that the vegetables supplied from Mahe Employees co-operative sore Ltd. (an government undertaking co-operative society) to the school canteen weekly once. It was reported by that the vegetables consist of more wastage especially over ripened and rotten which may constitute to a tune of 5-10 per cent to the total supplied.

3 (b) Where are the containers /bags containing raw ingredients placed?

The rice and groceries are placed on a raised platform and the vegetables are spread on a gunny bag floored for freshening.

4. Water: Source, Availability, Storage

The school kitchens are well connected with municipal and well water which is connected to underground sump and then pumped up to the overhead tank and then multiple tap is distributing directly to the cooking and to other usages.

Are water-storing utensils covered?

YES both the water storing tank and sump are safely covered and it was reported that it was cleaned after reopening of every vacations.

5(e) Are all food items washed before preparation?

YES the vegetables are washed before it is cooked.

6. PREPARATION

6 (a) What are the food items cooked on the day of the visit?

In Mahe region mixed vegetable sambar with the one side dish of green gram or Bengal gram and weekly twice egg are given to the students.

6(b) what is the fuel used for cooking?

Fire wood and LPG

6(d) Are prepared food items kept covered?

YES the cooked food is neatly covered in Stainless drum.

6(e) What is the time lapse between preparation and packing?

There is no time lapse in packing the food. When the food is cooked they use to transfer the food in the carrier simultaneously. Even the transportation of the food is moved at the same time by the Auto.

6(f) How is the food packed?

The food is packed in specially designed Stainless Steel food carriers to all the schools.

6(g) Is the packaging material clean?

Every day the Stainless Steel food carrier is neatly cleaned with soap and made to dried for next day use. Before packing food once again it is washed and the food will be packed.

7. MANAGEMENT OF THE LEFTOVER FOOD

What the suppliers do with the food left uneaten by children of different schools?

The chance of wastage of food is very less because every day morning. It was observed that only very few schools left uneaten food that too it was very minimum quantity, these leftover food will be thrown away.

8. DISHWASHING

8 Utensils are cleaned with

1. The utensils are cleaned with the soap by using Scrubbers and cleansed washed with the fresh water. It was observed that the cleaned utensils are without stains.
2. The food carrier which is used to supply food in the schools will also be brought back to the central kitchen which is also washed neatly and made to dry for the next day use.

9. ORGANIZATION CHART

Employees	Number (n)
1.Kitchen-in-charge	-
2. Store-in-charge	-
3. Purchase-in-charge	-
4. Head cook	-
5. Cooks cum Helpers	-
6. Helpers for serving at the school level	-
7. Handlers and distributors	-
8. Cleaners/sweepers	-
9. Any other	-
10. Total	

10. PERSONAL HYGIENE PRACTICES

		FOOD HANDLER
1	Cleanliness of uniforms	NO Uniforms
2	Wearing headgears	NO Headgears
3	Well groomed	Fairly groomed
4	Fingernails short and clean	Clean
5	Suffering from cold, cough, sore throat, vomiting, diarrhea, boils, cuts, or any other skin disease.	No such disorders are observed during the visit

10 (b) Do they have any toilet facility? **YES**

10 (c) Do they carry gloves while handling food? **NO**

10 (e) Do you observe any unhygienic practices followed by the food handlers? **NO**

11. KITCHEN WASTE DISPOSAL

1	Garbage bins provided?	YES
2	Are garbage bins equipped with lids?	YES
3	Is garbage lying around in vicinity?	NO
4	Are garbage bins cleaned well after they are emptied?	YES
5	Is garbage removed from premises at frequent intervals?	DAILY

12. FOOD TRANSPORTATION

12(a) Mode of transporting the food

The Mode of transportation of the cooked food from the feeding schools is entertained by Auto to the feeder school.

12(b) Are the food containers kept in the vehicle covered properly? **YES**

12(c) Is food compartment of the vehicle clean and dry? **YES**

12(d) Does any person accompany the packed food in the vehicle? **YES**

13. FOOD EVALUATION

S.N	Sensory evaluation	Rating
a)	Appearance	Fair
b)	Taste	Good
c)	Smell	Good
d)	Texture	Fair
e)	Overall Acceptability	Fair

Procurement of pulses and condiments

1. Packed spices with Agmark seal and few spices in Unfastened packets
2. The salt used for the cooking is Double fortified iodinated salt

Issues/suggestions relevant to MDM implementation

- The cooks never wear headgears and hand gloves, it is suggested to make mandatory to wear these at the time cooking for safety/hygienic point of view.
- Mid-Day-Meal Programme is hardly supervised by the DIS (Deputy Inspector of Schools) at district level under the direction of the Chief Educational Officer.

- The vegetables are supplied by the MECS weekly once (Monday). Since, none of the schools are provided with refrigerator facilities, 20.0 per cent of the vegetables were spoiled. It is suggest to find appropriate agencies who could able to supply weekly twice of fresh vegetables to the schools so has to avoid the wastage of vegetables.
- The MDM Menu board is not displayed not even in a single school at a noticeable place. The school Headmaster or canteen in charge should display the MDM Menu board in the noticeable place in the school.
- Mid-Day-Meal programme is hardly supervised by the Chief Educational Officer, and the vegetable and groceries are supplied by the government undertaking agency as per the direction of the CEO. Thus the loopholes/shortcomings in the implementation of MDM never occur.
- The school kitchen stores and stock should be inspected regularly by the inspecting authority.
- In Mahe region most of the schools are using firewood for cooking. In Mahe region rainfalls continuously for 4 to 5 months in the monsoon season. So due to this reason the firewood collection and storage is difficult for cooking and also very difficult to catch fire, more than that the wet firewood are spread more smoke in and around school premises during the cooking. It has been make the school children eye irritation and breathing problems. So avoid such problems in all school kitchen must advised to use LPG. Puducherry State government should give attention to this issue.
- In Mahe region there is No government vehicle provided to the CEO because of this CEO could not visit the school frequently for inspection. Puducherry State government should give attention to this issue and provide government vehicle to the CEO for smooth and more active in implementation of MDM.

List of Visited Schools of District Mahe

Sl. No.	Name of the School	Rural/ Urban	DISE code
1.	Government Lower Primary School, Chembra	Urban	34030-101509
2.	Government Lower Primary School, Cherukallayi	Urban	34030-114601
3.	Government Lower Primary School, Choodikotta	Urban	34030-100113
4.	Government Lower Primary School (English Med.), Mahe	Urban	34030-100104
5.	Government Lower Primary School (Malayalam Med.), Mahe	Urban	34030-100105
6.	Government Lower Primary School, Moolakkadavu	Urban	34030-100216
7.	Government Lower Primary School, Palloor North	Urban	34030-100413
8.	Government Lower Primary School, Palloor West	Urban	34030-100414
9.	Government Lower Primary School, Pandakkal	Urban	34030-101202
10.	Government Lower Primary School, Poozhithala	Urban	34030-100112
11.	Government Middle School, Avaroth	Urban	34030-101508
12.	Ecole' Centrale Et. Cours Complementaires, Mahe	Urban	34030-100102
13.	Kasthurbha Gandhi Government High School, Palloor	Urban	34030-100401
14.	Usman Government High School, Chalakkara	Urban	34030-101502
15.	J.N. Govt. Hr. Sec. School, Mahe	Urban	34030-100101
16.	I.K.Kumaran Govt. Hr. Sec. School, Pandakkal	Urban	34030-100202
17.	C.E.Bharathan Govt. Hr. Sec. School, Mahe,	Urban	34030-100114
18.	V.N. Purushothaman Govt. Hr. Sec. School, Palloor	Urban	34030-100405