

10th Joint Review Mission Telangana



(Karimnagar & Warangal - Urban)
27th November to 4th December, 2017

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Government of India

Ministry of Human Resource Development
Department of School Education & Literacy



मध्याह्न भोजन योजना
Mid Day Meal Scheme

Report of 10th Joint Review Mission on
Mid-Day Meal Scheme

Telangana

(27th November – 4th December, 2017)

Acknowledgment

The JRM team is thankful to the ministry of HRD, Government of India for constituting this Joint Review Mission and giving us the opportunity to undertake this task in the state of Telangana. The JRM team thanks the Government of Telangana for all the support rendered.

The Mission also values the hospitality and support extended by the Department of School Education, principals, teachers, particularly the MDM in-charges, cook-cum-helpers, SMC members and parents in various schools visited by the mission for their co-operative interaction and providing the relevant information regarding the status of MDM in their respective schools.

Since nutrition is an important component of the current JRM, we thank the school children for the patient co-operation in the entire process of data collection particularly the data on anthropometry.

The team has strived to capture the entire range of discussions and observations at various levels with all the officials and key stakeholders earnestly. It sincerely hopes that the recommendations that have emerged through interactions with the officials, experts, implementers and the right holders – children, would be of help to the State Government in strengthening the implementation of the Mid-Day Meal Scheme and ensure the right to nutritional food security of school going children of Telangana.

JRM TEAM, Hyderabad.

MID DAY MEAL SCHEME JOINT REVIEW MISSION

Telangana

27th November – 4th December, 2017

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Composition and Terms of Reference (TOR)

National Programme of Mid-Day Meal in Schools (MDMS) is a flagship programme of the Government of India under which nutritional support is provided as per prescribed food norms to the children studying elementary classes (i-VIII) in Government, Local Body and Government-aided primary and upper primary schools, Special Training Centers and Madrasas & Maqtabas supported under SarvaShikshaAbhiyan (SSA). In drought-affected areas MDM is served during summer vacation also. During 2016-17 9.78 crore children studying in 11.40 lakh schools have availed MDM on an average basis.

The basic objectives of the Mid-Day-Meal scheme include prevention of malnutrition among children, achieve universalization of Elementary Education by increasing enrolment, retention and attendance of students and there-by reducing dropout rate and improve the nutritional level of children.

Mid Day Meal is now a legal right of the child as is mentions in Section 5 (1) (b) of National Food Security Act (NFSA), “in the case of children, up to class VIII or within the age group of six to fourteen years, whichever is applicable, one mid-day meal, free of charge, everyday, except on school holidays, in all schools run by local bodies, Government and Government aided schools, so as to meet the nutritional standards specified in Schedule II.”

The Nutritional Standards under Schedule II mandates provision of Hot Cooked meal providing 450 calorie and 12 gram protein for primary students and 700 calorie and 20 gram protein for upper primary students.

Nutrition is key to human resource development, productivity and ultimately to the nation’s growth. Malnutrition on the other hand is a complex phenomenon. It is both the cause and effect of poverty and ill health: and follows a cyclical, inter-generational pattern.

Various studies suggests that absence of an adequate breakfast over extended period can affect both behavior and nutritional status; such children exhibit irritability, decreased attentiveness and low concentration span, all of which affect their active learning capacity. Malnutrition is therefore not just an issue for the nutritionist; the planners and economists also need to recognize that the cost of malnutrition is much greater than the investments required to end hunger/malnutrition.

Joint Review Mission – Team Members

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Mr. B. Avinash, Ms. B. Shanti Sadhana, Ms. V. Saranya and Ms. M.Madhuriwere the research assistants for the Mission.

The Mission comprising of the above mentioned members visited 48 schools in the districts of Karimnagar and Warangal (Urban).

1.1. The Terms of Reference for the Review Mission were as under:

- i. Review the fund flow from State to Schools/implementing agencies.
- ii. Review the coverage of the Scheme
- iii. Review the availability of Management Structure at State, District, Block level
- iv. Review the delivery mechanism of food grains from State to Schools
- v. Review the smooth implementation of the Scheme with particular reference to Interruptions.
- vi. Review the Creation of Capital Assets
- vii. Construction of Kitchen-cum-stores
- viii. Procurement/Replacement of Kitchen Devices
- ix. Review the involvement of NGO's/Trust/Centralized kitchens in the Scheme
- x. Review the payment of Cost of Food grains to Food Corporation of India

- xi. Review the convening the meetings of District Level Committee under Chairpersonship of senior most Member of Parliament.(Lok Sabha)
- xii. Review the Management Information System (MIS)
- xiii. Review the implementation of Automated Monitoring System
- xiv. Convergence with Rastriya Bal SwasthyaKaryakram for health check-up, supplementation of micronutrients under WIFS & deworming medicine under National deworming day and health checkups and supply of spectacles to children suffering from refractive errors.
- xv. Review the following**
 - a. Operationalization of Mid-Day Meal Rules, 2015
 - b. Dissemination of Food Safety Guidelines up to District, Block and School
 - c. Enrolment of children and Cook-cum-Helpers under Aadhaar
 - d. Payment of Honorarium to Cook-cum-Helpers
 - e. System of Storage food grains and other ingredients
 - f. Role of Teachers in Mid-Day Meal Scheme.
 - g. Tasting of MDM by Teacher, Parents and Community.
 - h. Testing of meals
 - i. Involvement of Community
 - j. Bank Account of Cook-cum-helpers
 - k. Awareness of the Scheme
 - l. Contingency Plan

Terms of Reference for Nutritional aspects:

- a. To assess the anthropometric measurements of a sample of children availing MDM
- b. Height ii. Weight iii. Mid arm Circumference
- c. To Calculate the Body Mass Index (BMI) on the basis of measurement of height and weight.
- d. To identify the children who are undernourished and over nourished.
- e. To review the quality and quantity of the served MDM.
- f. To review the satisfaction of the children parents and community on the served meal under MDM in respect of quality and quantity.
- g. To suggest some nutritionally balanced region specific recipes.

CHAPTER: 2

Profile of the State and selected Districts

2.1. Telangana : An Introduction

Telangana is one of the 29 states in India. Formed on 2nd June 2014 as the youngest State in India, from the northwestern part of the Joint State of Andhra Pradesh. Telangana has an area of 1,12,077Sq.KMs.(43,273 Sq. Mi), and a population of 35,193,978 (2011 census). It is the 25th largest State in India, and the 25th most populated State in India. Its major cities include Hyderabad, Warangal, Karimnagar, Nizamabad and Khammam. Telangana is bordered by the States of Maharashtra to the north and north west, Chhattisgarh to the north, Karnataka to the west and Andhra Pradesh to the east and south.

Telangana Map



Telangana had a history as the Telugu-speaking region of the princely state of Hyderabad, ruled by the Nizam of Hyderabad. It joined the Union of India in 1948. In 1956, the Hyderabad State was dissolved as part of the linguistic reorganisation of States and Telangana was merged with

former Andhra State to form Andhra Pradesh. Following a movement for separation, Telangana was awarded separate statehood on 2nd June 2014. Hyderabad will continue to serve as the joint capital city for Andhra Pradesh and Telangana for no more than ten years.

According to Kingshuk Nag who authored "Battleground Telangana" (2011); Etymology of Telangana is uncertain; it is believed that the word Telugu is derived from Telu in Gondi language—a dialect spoken by the tribal of Chhattisgarh (in present-day a state located north of Telangana)—, and plural form of Telu is Telling which means "white-skinned people", and thus making the word Telangana. According to Campbell, Alexander Duncan (1789–1857); who authored a book "A Grammar of the Teloogoo language" (1816) mentions that; A theory suggest that the name Telangana is derived from the word Trilinga as in the TrilingaDesa, which translates to "the country of the three lingas". According to a Hindu legend, Shiva descended in the lingam form on three mountains, Kaleshwaram, Srisailam and Draksharama, which marked the boundaries of the Trilingadesa later called Telinga, Telunga or Telugu. The word "Telinga" changed over time to "Telangana" and the name "Telangana" was designated to distinguish the predominantly Telugu-speaking region of the erstwhile Hyderabad State from its predominantly Marathi-speaking one, Marathwada. After AsafJahis ceded the Seemandhra region to the British, the rest of the Telugu region retained the name Telingana and the other parts were called Madras Presidency's Circars and Ceded. One of the earliest uses of a word similar to Telangana can also be seen in a name of Malik Maqbul (14th century CE), who was called the Tilangani, which implies that he was from Tilangana. He was the commander of the Warangal Fort.

Telangana is situated on the Deccan Plateau. The region is drained by two major rivers, with about 79% of the Godavari River catchment area and about 69% of the Krishna River catchment area, but most of the land is arid Telangana is also drained by several minor rivers such as the Bhima, the Maner, the Manjira and the Musi. The annual rainfall is between 900 and 1500 mm in northern Telangana and 700 to 900 mm in southern Telangana, from the southwest monsoons. Various soil types abound, including chalkas, red sandy soils, dubbas, deep red loamy soils, and very deep black cotton, soils that facilitate planting mangoes, oranges and flowers.

Climate:

Telangana is a semi-arid area and has a predominantly hot and dry climate. Summers start in March, and peak in May with average high temperatures in the 42 °C (108 °F) range. The monsoon

arrives in June and lasts until September with about 755 mm (29.7 inches) of precipitation. A dry, mild winter starts in late November and lasts until early February with little humidity and average temperatures in the 22–23 °C (72–73 °F) range.

Telangana new districts created in 2016. The state is divided into 31 districts which are further divided into 68 revenue divisions and they are in turn divided into 584 mandals.

There are a total of 12 cities which include 6 municipal corporations and 38 municipalities. Hyderabad is the only million-plus city in the state.

The Economy of Telangana is mainly driven by agriculture. Two important rivers of India, the Godavari and Krishna, flow through the state, providing irrigation. Farmers in Telangana mainly depend on rain-fed water sources for irrigation. Rice is the major food crop. Other important crops are cotton, sugar cane, mango and tobacco. Recently, crops used for vegetable oil production such as sunflower and peanuts have gained favour. There are many multi-state irrigation projects in development, including Godavari River Basin Irrigation Projects and NagarjunaSagar Dam, the world's highest masonry dam.

The state has also started to focus on the fields of information technology and biotechnology. Telangana is one of top IT-exporting states of India. There are 68 Special Economic Zones in the state. Telangana is a mineral-rich state, with coal reserves at Singareni Collieries Company.

Rice is major food crop and staple food of the state. Other important crops are maize, tobacco, mango, cotton and sugar cane. Agriculture has been the chief source of income for the state's economy. Important rivers of India, the Godavari, Krishna flow through the state, providing irrigation. Apart from major rivers, there are small rivers as TungaBhadra, Bima, Dindi, Kinnerasani, Manjeera, Manair, Penganga, Pranahitha, peddavagu and Taliperu. There are many multi-state irrigation projects in development, including Godavari River Basin Irrigation Projects and NagarjunaSagar Dam, the world's highest masonry dam.

Agri Export Zones for the following produce are proposed at the places mentioned against them:

- i) Gherkins – Mahabubnagar, Rangareddy, Medak, Karimnagar, Warangal
- ii) Mangoes and grapes – Hyderabad, Rangareddy, Medak, Mahabubnagar

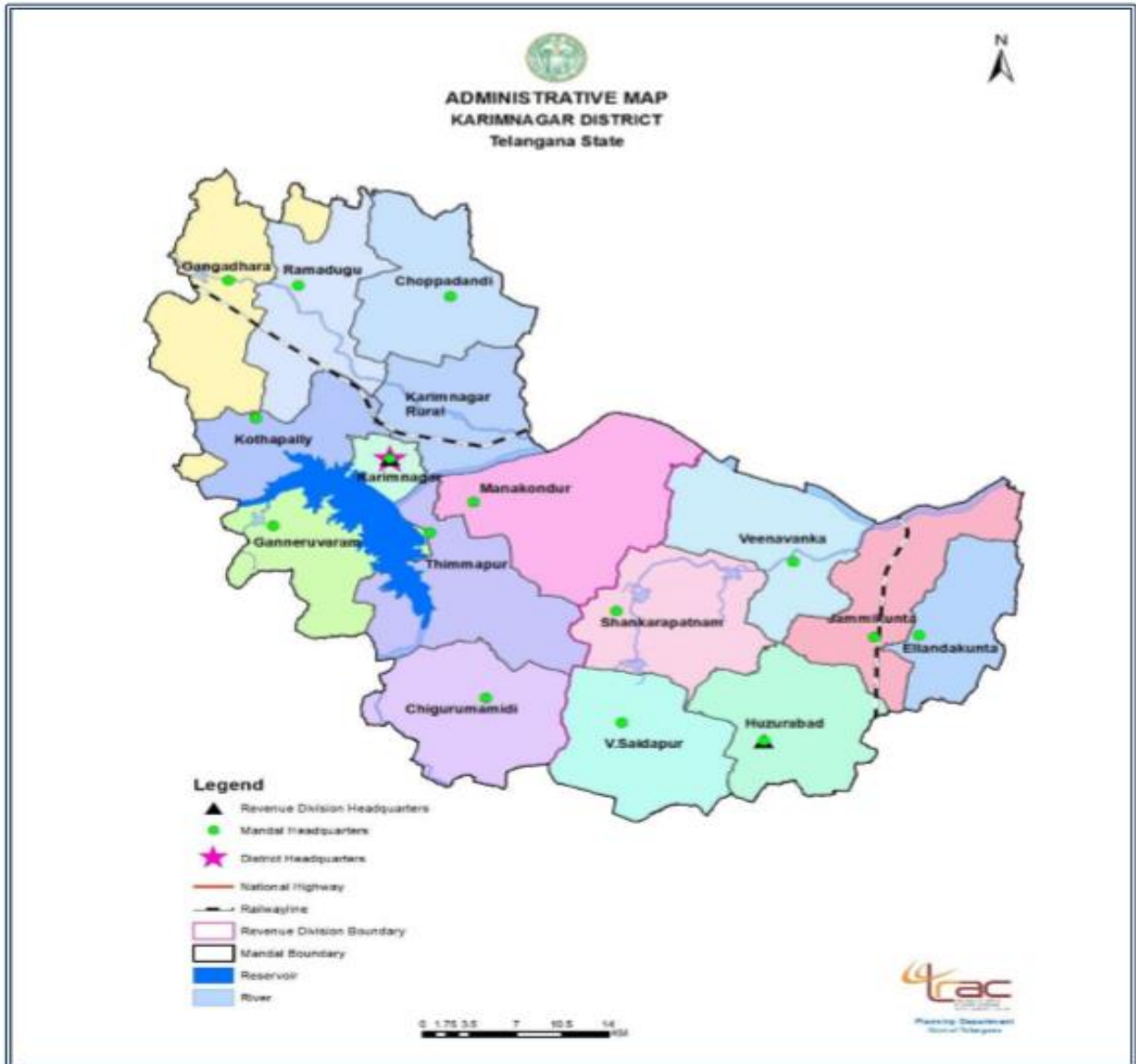
Telangana has multiple institutes of higher education universities along with numerous primary and secondary schools. The state is home to a number of institutes, which impart higher education. The Department of Higher Education deals with matters relating to education at various levels in the State of Telangana.

The Government has established Rajiv Gandhi University of Knowledge Technologies Basar (RGUKT Basar) in 2008 to cater to the educational needs of the gifted rural youth of Telangana. The higher education includes many colleges, universities and research institutes providing professional education in the fields of arts, humanities, science, engineering, law, medicine, business, and veterinary sciences, with undergraduate and post-graduation.

2.2. District :Karimnagar

Karimnagar was originally called Elagandala. Later Kannada kingdoms such as Western Chalukyas ruled it. It was part of the great Satavahana Empire. Later, the ruling Nizams of Hyderabad changed the name to Karimnagar, derived from the name of Shahenshah E Karimnagar Hazrath Syed Kareemullah Shah Quadri (R.A).

Due to the districts re-organisation in October 2016, the district was carved out to form three new districts of Jagtial district, Peddapalli district and RajannaSircilla district.



The district is spread over an area of 2,128 square kilometres (822 sq mi).[4] Karimnagar shares its boundaries with Jagtial and Peddapalli district on north, Warangal JJUrban district and Siddipet district on south, Rajanna District on the East and JayashankarBhupalpally District on west.

Demographics

As of 2011 Census of India, the district has a population of 10,05,711. It has a literacy rate of 69.16% and density of 423 persons per sq.km., making it fifth most literate and densely populated district among 31 districts of Telangana. Total urban population of the district is 3,08,984, which is 30.72% of total population. It has a single municipal corporation (Karimnagar) and two Nagar-Panchayats (Huzurabad and Jammikunta).

The district is divided into two revenue divisions of Karimnagar and Huzurabad. These are subdivided into sixteen mandals. There are 210 revenue villages and 276 Gram-Panchayats in the district.

There are 16 mandals into their respective revenue divisions in the district. The name of the mandals are :Kothapalli, Karimanagar, Karimnagar (Rural), Manakondur, Timmapur, Ganneruvaram, Gangadhar, Ramadugu, Choppadandi and Chigurumamidi.

2.3. District : Warangal

The Warangal was the ancient capital of Kakatiyas dynasty, which was ruled by many kings such as 1)Beta Raja-I 2) Prola Raja-I 3) Beta Raja –II 4) Prola Raja – II 5) Rudra Deva 6). Mahadeva 7) Ganapathi Deva 8) Pratapa Rudra and 9)Rani Rurdrama Devi, who was the only woman ruler in Andhra. The Kakatiyas left many monuments including the impressive Fortress, Four massive stone gateways, big Shivate temple and big lake. They built so many Shiva temples and big lakes for irrigation. After Kakatiyas, it came in the sway of Delhi Sultanate. The Nayaka Chieftains on capturing they ruled over for few years. After demise of the Nayakas, the Warangal became part of Bahmanisultanate of Golkonda. Later, it was annexed in Moghalempire in 1687 and it became a part of Hyderabad state in 1724. Lastly, it was joined in Govt. of free India in Sept,1948 . Warangal and Hanamkonda as legend goes is linked with the dynasties of Great “Vishnukundins” and even prior to it also of the Buddhist and pre_Buddhist periods of Indian History. During Eighth Century A.D. , Warangal with an old name “Orukal” has served as Capital City of Yadava king of the Kakatiyas or Ganapatis making Warangal as Capital City. The name of Warangal “Orugallu” is said to be correct form of Orukal which is the original designation ,the old town. The words the middle of the Warangal fort. The Kakatiya line seems to have been in existence even earlier to the middle of 7th Century A.D. because the famous Chinese Pilgrim Hieun-Tsang, mentions the name of the Kingdom of “Danakakitya” in the South. The family name Kakatiya is derived from the local appellation of the

Goddess Durga(Kakati). After the fall of Bahamani Kingdom, Warangal fell to the “QutabShahis” of Golkonda and thereafter it has come under the sway of Nizam’s dominions. Thus the city of Warangal has developed both under the political and historical influences of successive great kings.



CHAPTER :3

Methodology for Sample Data Collection and Analysis

The districts have been selected on the basis of performance of the Scheme during the last year. As per the ToR for the Review Mission, one district Karimnagar was selected by the Govt. of India and the other district Warangal (Urban) was selected by the State Govt.

The multistage stratified random sampling was used for selection of schools in the selected districts. 46 schools were visited. The Review Mission followed a methodology to capture the intricacies involved in the implementation of the programme. From each of the two districts 6 mandals were selected and from each mandal 2-4 schools were selected randomly and a total of 48 schools were covered. A total sample of 1527 children were selected for the study (791 girls and 736 boys).

The review mission emphasized for in depth study to see the details in their entirety and used the following methodology to capture the information on the performance of the scheme during the visits :

- i. Interview with stakeholders,
- ii. Observations,
- iii. Focused group discussions and
- iv. Record based inquiry.
- v. The documents available with the implementing agencies were carefully studied and analyzed.
- vi. Detailed discussions were held with State, District, Mandal and School level functionaries
- vii. Food Samples: Food samples for each dish were taken randomly in duplicate from two different containers containing the midday meal. Weight on serving portion of the cooked food items ($\pm 10g$) was noted separately for the 2 items served on the day (such as Sambhar and Chawal separately). Further these food samples were subjected to sensory evaluation by the nutrition experts in the team. Nutrition experts also studied these food items to assess the approximate quantity of raw food items (per serving) going in the preparation such as rice, Dal, vegetables, fats etc. in to the preparation of these dishes.
- viii. Anthropometric measurements

Nutrition anthropometry is one of the most important tool used for assessing the health and nutrition status of a population. The physical dimensions of the body are influenced by nutrition/ during the growing period of school age. Height and weight are the most

commonly used anthropometric measurements. The related indices generally used to assess nutritional status of the children are height for age, weight for age and body mass index for age which are age and gender dependent.

Height was measured using a stadiometer and it was recorded to the nearest ± 0.1 centimeters. Height was taken with the child standing erect on a flat surface without shoes, with his/her arms hanging naturally at the sides. The child held his head in a comfortably erect position, with the lower border of the eye in the same horizontal plane as the external auditory meatus. A scale was held over the child's head without much pressure in the sagittal plane (central part of head). The height was then converted to meters for calculating the body mass index (BMI). Height for age was classified in percentiles of IAP, 2015.

The weight of children was taken on spring based electronic balance having an accuracy of ± 100 g. In order to obtain accurate results, an area in the classroom was selected which was away from the wall. The weighing scale was placed on a flat and even surface. Since it was not feasible, to take weight with minimal clothing, it was taken while the child was wearing the school uniform but without shoes. Each child was requested to stand straight i.e. without any support and not move while the reading was being noted. Weight for age was classified in percentiles of IAP, 2015.

Body Mass Index (BMI) or Quetlet's index is a statistical measure of the weight of a person scaled according to height (WHO, 2003). BMI is a reliable indicator of body fatness for most children. It was calculated by using weight and height data. The BMI values were compared with the international classification of BMI, as given by the World Health Organization for children aged five to nineteen years (WHO, 2007).

The calculated Body mass index of each child was plotted in the age specific BMI percentile graphs of WHO, 2007. Each category was coded with alphabets.

- a) Under weight : less than the 15th percentile
- b) Ideal weight: Between the 15-85th percentile
- c) Overweight: Between the 85th and 97th percentile
- d) Obese: Higher than the 97th percentile

Table 7: Nutritional Status Classification of Children According to Body Mass Index (WHO, 2007)

Classification	BMI (Principal cut off points)
Severe thinness	< minus 3SD
Mild thinness	< minus 2SD
Normal Range	+1 SD to -2 SD
Overweight	>+1SD
Obesity	>+ 2SD

- ix. From the Body full Data commonly used under nutrition indicators viz underweight, stunting and thinness have been employed to evaluate nutritional status of the children.
- x. **Underweight:** A child, who is 15-20% below the normal weight for his age and height, is classified as underweight. Underweight reveals low body mass relative to chronological age which is influenced by both, height and weight of the child.
- xi. **Stunting:** According to World Health Organization stunting refers to insufficient gain of height relative to age (WHO, 1995). It is an indicator of chronic under nutrition and is the result of extended periods of inadequate food intake or increased morbidity or a combination of both.
- xii. **Thinness:** It is an indicator of acute under nutrition, the result of most recent food deprivation or illness (Bose *et al*, 2008). It is defined as body weight significantly below the weight expected of a child of same length or height.
- xiii. Evaluation of MDM**
- ✓ Serving Size of Mid Day Meals: The serving size of MDM on the day of visit was observed to determine the quantity of energy and nutrients present. The usual portion size being served to children on the day of visit was weighed on a spring balance having an accuracy of ± 10 grams. In order to minimize variation, two serving portions of each dish were weighed separately. The weight of plate or tiffin box etc. was subtracted from the total weight.
 - ✓ Sensory Evaluation of MDM: The colour, texture, taste, flavor and mouth feel determine the acceptability of a meal. The mid day meal being served on the day of visit was evaluated for their sensory attributes such as consistency of dal/sambar. The JRM members also conducted Qualitative sensory evaluation as and when possible.

- ✓ Anthropometric measurements: Nutrition anthropology is one of the most important tools used for assessing the health and nutrition status of a population. The physical dimensions of the body are influenced by nutrition/ during the growing period of school age. Height and weight are the most commonly used anthropometric measurements. The related indices generally used to assess nutritional status of the children are height for age, weight for age and body mass index for age which are age and gender dependent.

CHAPTER 4

Review of performance: Physical and financial (2014-15 to 2016-17)

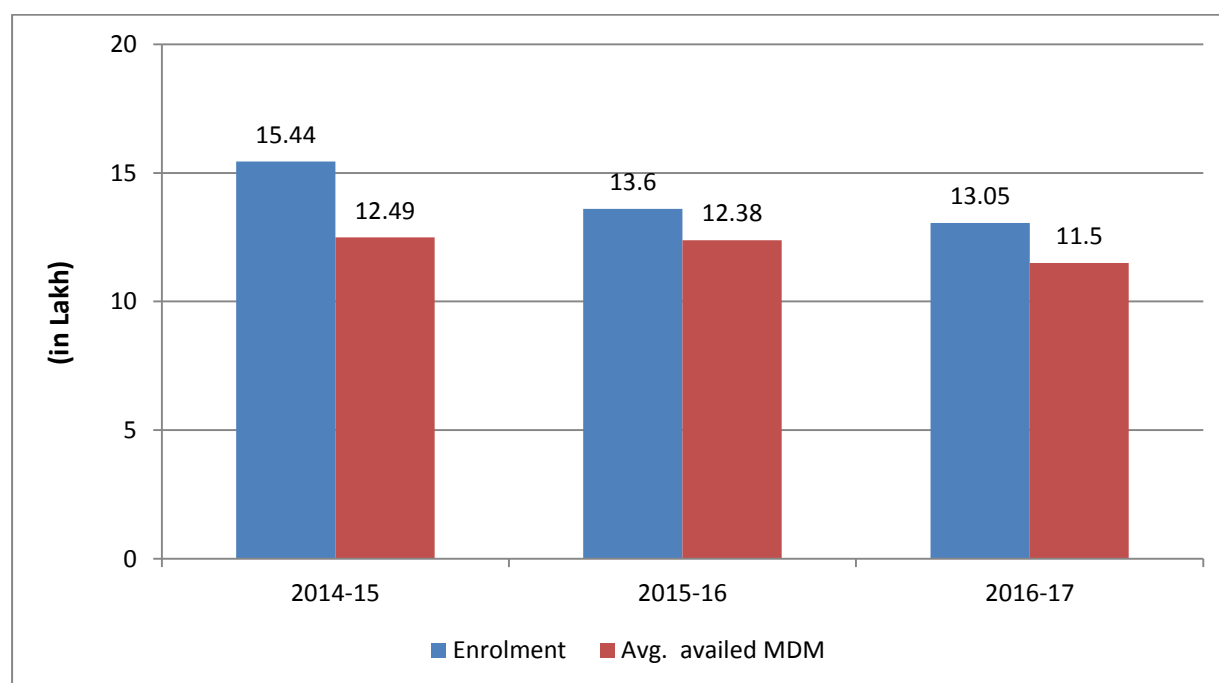
4.1 Coverage of children: Primary

The enrolment in Primary Schools has been increased 10% from 2014-15 to 2015-16 but 3% decline in 2016-17. However, the coverage has been shown in increasing trend against the PAB approval.

The year wise details of children coverage has been given blow:

Primary					
Year	Enrolment	PAB approval	Avg. availed MDM	% availed vs. Enrol.	% availed vs PAB approval
2014-15	1544008	1511135	1249038	81%	83%
2015-16	1360103	1310160	1238250	91%	95%
2016-17	1305056	1256987	1150000	88%	91%

Graph : Decreasing trends of enrolment and Average number of children availing MDM (in lakh): Primary

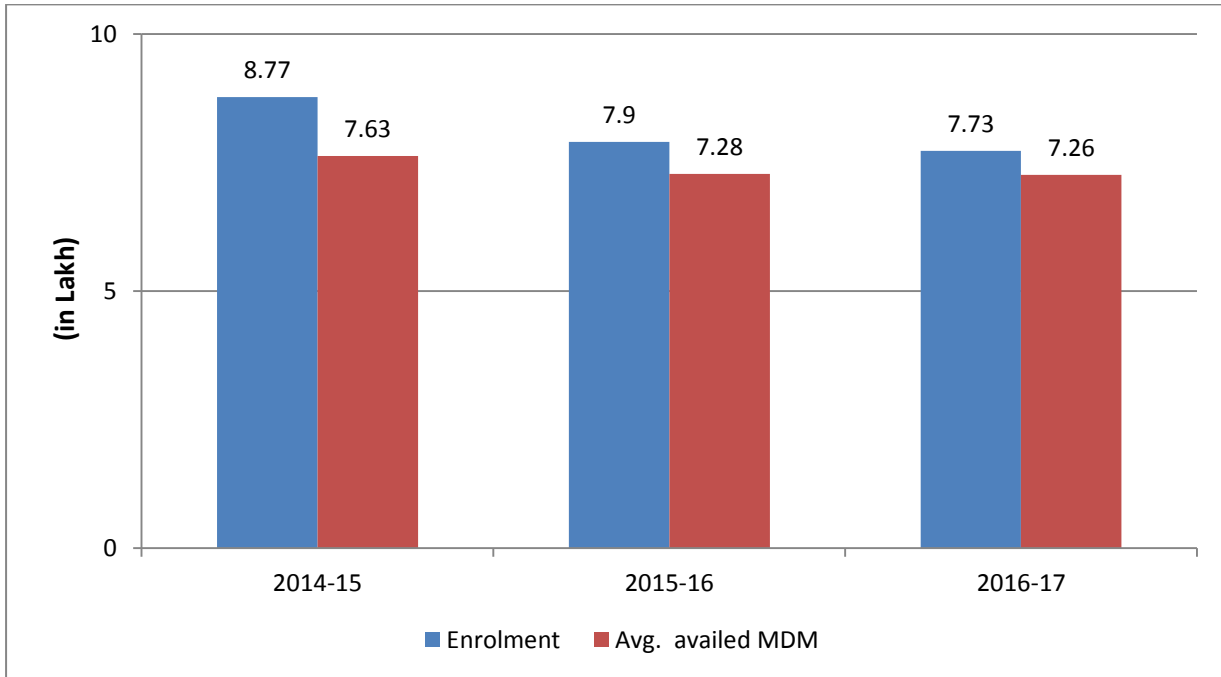


4.2 Coverage of children: Upper Primary

Similarly in Upper Primary, the enrolment has been decreasing trend. 13% enrolment in Upper primary has been decline from 2014-15 to 2016-17. The year wise enrolment details are given below:-

Upper Primary					
Year	Enrolment	PAB approval	Avg. availed MDM	% availed vs. Enrol.	% availed vs PAB approval
2014-15	876744	765566	763291	87%	100%
2015-16	790194	746700	727837	92%	97%
2016-17	772542	764295	725755	94%	95%

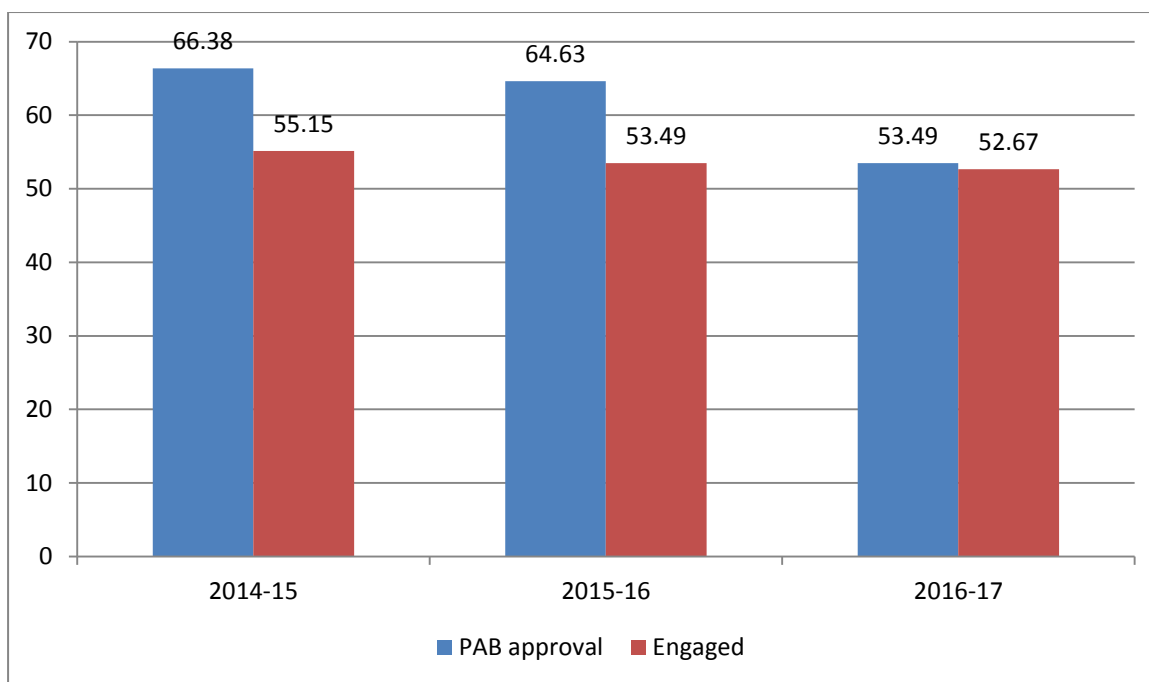
Graph: Decreasing trends in enrolment and MDM avail children in Upper Primary.



4.3 Engaged cook-cum-helpers

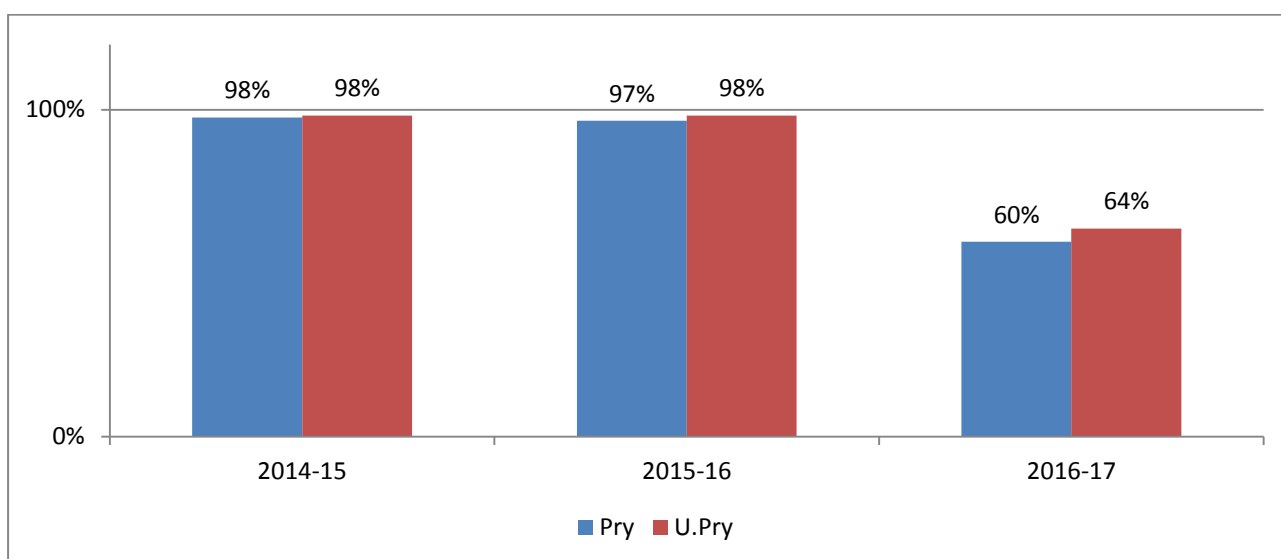
State Govt. has engaged 98% cook-cum-helpers against the PAB approval during the year 2016-17. Year wise details are given below:-

Year	PAB approval	Engaged	% Engaged
2014-15	66383	55151	83%
2015-16	64629	53492	83%
2016-17	53492	52669	98%



4.4 Details of Allocation of funds and Expenditure against Central Assistance

Cooking cost (in Lakh)									
Year	Allocation			Utilization			% Utilization		
	Pry.	U.Pry	Total	Pry	U.Pry	Total	Pry	U.Pry	Total
2014-15	2041.52	1489.79	3531.31	1994	1463.42	3457.42	98%	98%	98%
2015-16	13894.64	11017.72	24912.36	13425.29	10819.16	24244.45	97%	98%	97%
2016-17	16456.85	13474.60	29931.45	9816	8575.64	18391.64	60%	64%	61%

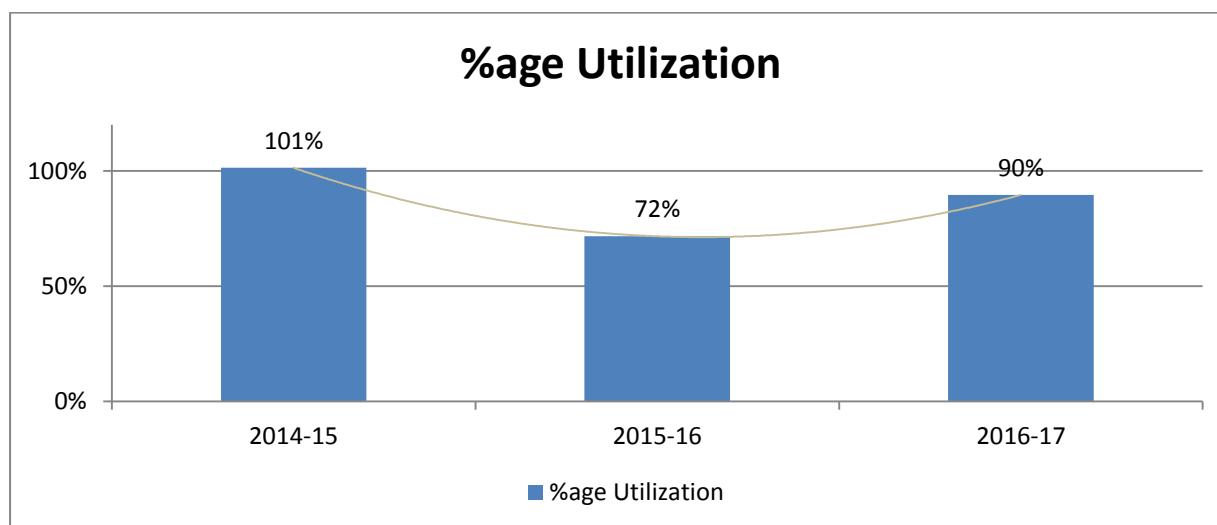


The above graph depicts the utilization of cooking cost since 2014-15. The utilization of cooking cost both in Primary and Upper Primary during the year 2016-17 has been shown 60% and 64% due to the less coverage of the children.

4.5 Utilisation of Honorarium to Cook-cum-helpers

Year	Hon. to CCH (in Lakh)		%age Utilization
	Allocation	Util.	
2014-15	4978.73	5043.12	101%
2015-16	3877.74	2776.40	72%
2016-17	3209.52	2873.75	90%

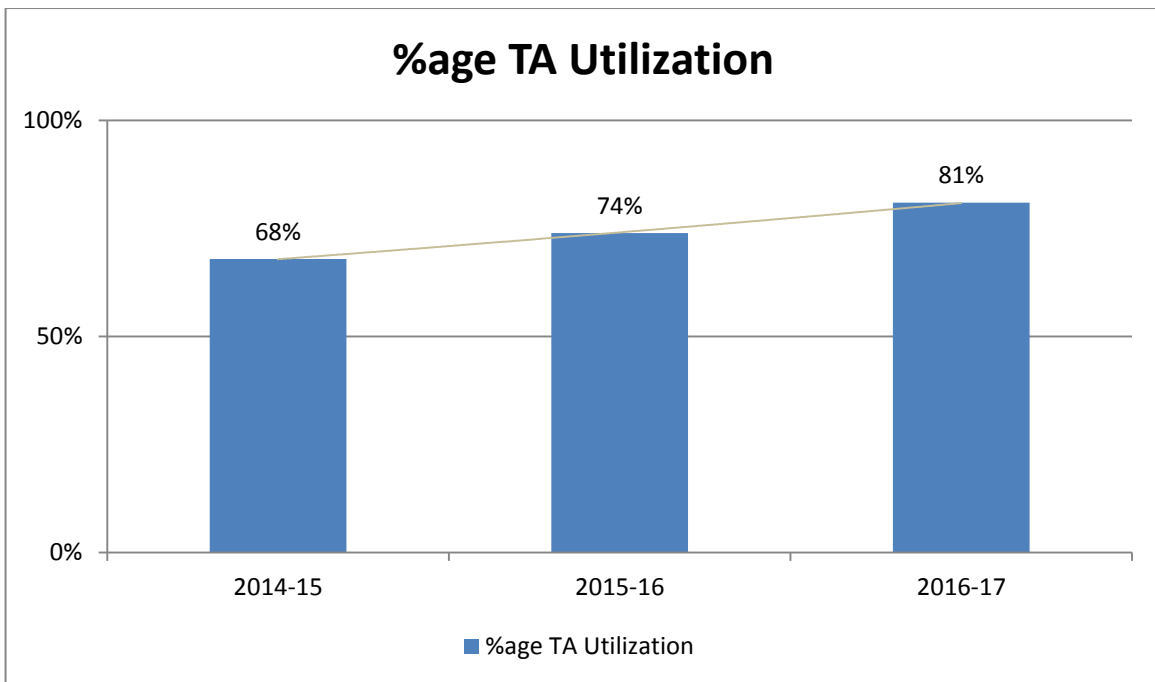
The State Govt. has been making the payment to cook-cum-helpers saving account through online from the MEOs office (Mandal Education Officer). The improvement has been shown in the payment to CCH without delay.



4.6 Utilization of Transportation Assistance

Following table shows year wise utilization of Transportation Assistance against their allocation.

Year	Transportation Assistance (in Lakh)		%age Utilization
	Allocation	Util.	
2014-15	439.51	298.62	68%
2015-16	340.68	251.69	74%
2016-17	397.30	321.58	81%

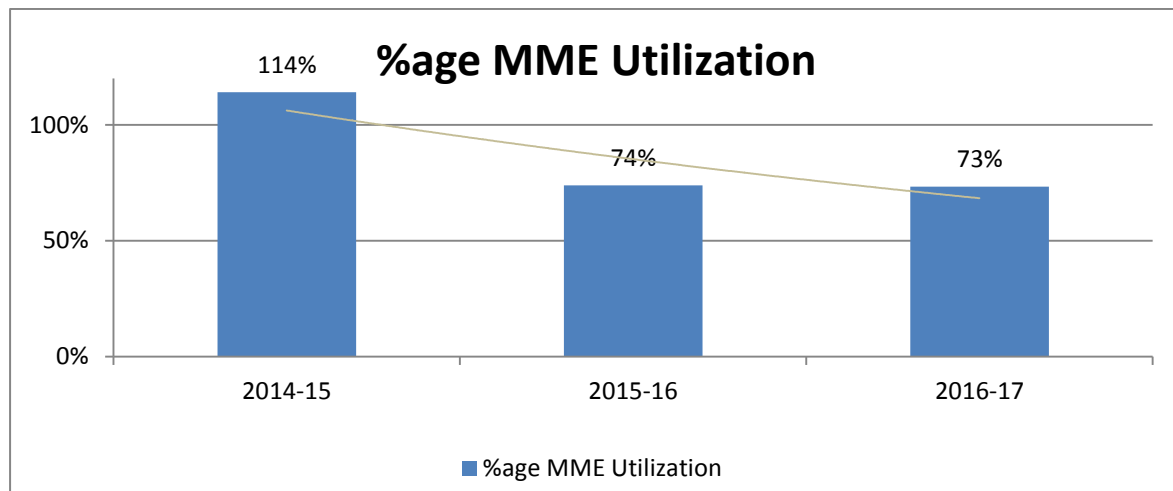


The above graphs shows that the State Govt. improved for make the payment to the transport agencies.

4.7 Utilization of MME

The year wise utilization of MME component is given below:-

Year	MME		%age Utilization
	Allocation	Util.	
2014-15	439.04	500.9	114%
2015-16	340.68	251.69	74%
2016-17	325.4805076	238.99	73%



The graph shows that due to Telangana State creation process more payment had been made in this component (114%) in 2014-15. There is slightly decrease of utilization of MME fund to better implement of MDM Scheme in the State.

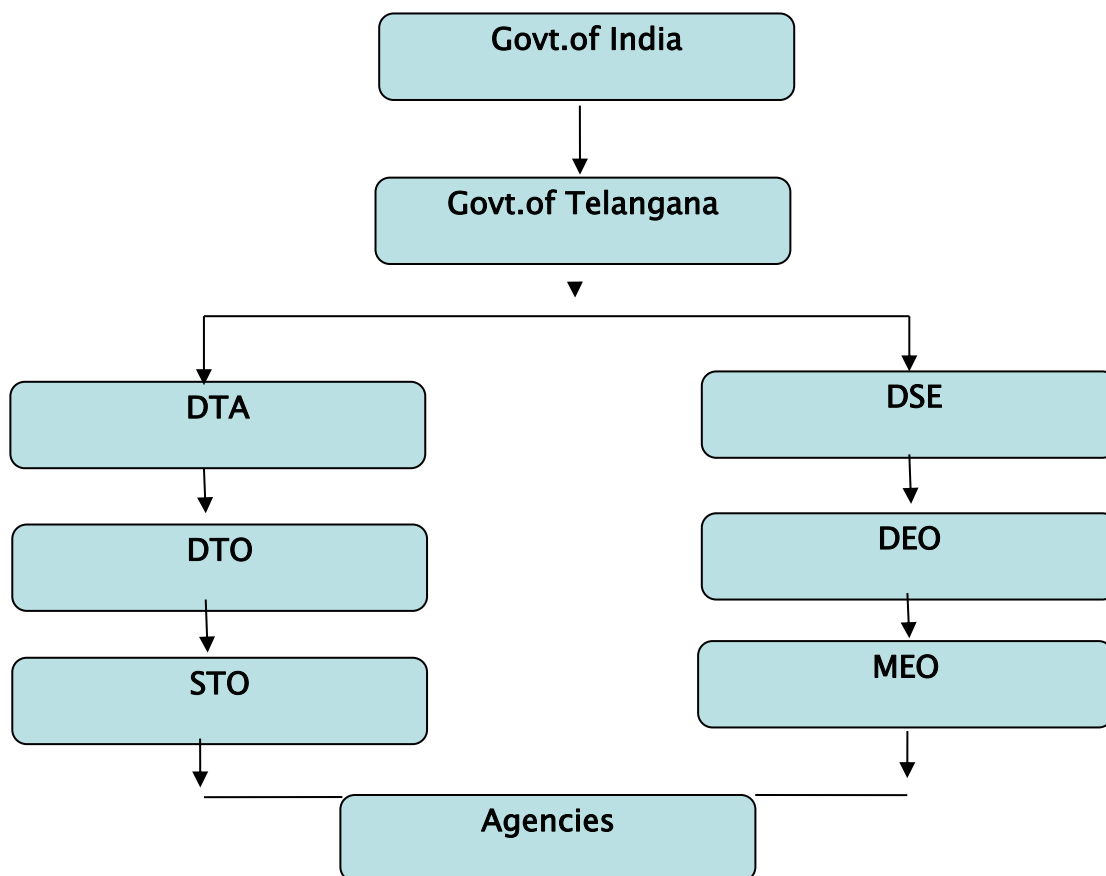
CHAPTER:5

Observations from the Field as per the ToR

The field visit was undertaken in 48 schools in the districts of Karimnagar and Warangal (Urban). The major observations from the field as per the ToR are the following:

5.1. Review the fund flow from State to Schools/implementing agencies

The State Government releases the funds to the District Education Officers through Treasuries and the District Education Officers release the required budget to the Mandals. The Head Masters (HMs) raise the bills as per meals taken in their schools to the Mandal Educational Officers (MEO). The MEOs after scrutinizing the claims, release the amount to the agencies through Treasury. Entire transfer of funds from state to school level takes place through Treasuries and from Sub-Treasury to School/Agency accounts through e-transfer. The graphical representation of system for release of funds under Mid Day Meal (Central & State) is as given below:



Funds for cooking cost are released to cooking agencies on reimbursement basis. The school submits the bill to the MEO by 5th of every month and in general the cooking agencies receive the funds by 15th of the month. Review Mission observed in all the visited schools the agencies have received funds for cooking cost up to month of October, 2017. The details of release of funds in the State as well as visited districts is as under :

State level

Component	Fund received		Funds released (Rs in lakh)			
	Date	Amount	District		School	
			Date	Amount	Date	Amount
Cost of FG	22-04-2017, 27-07-2017	3403.49	03-05-2017, 20-07-2017, 29-08-2017	3403.49	-	-
Cooking cost	22-04-2017, 27-07-2017	27486.90	03-05-2017, 20-07-2017, 29-08-2017	27486.90	-	-
Hon. to CCH	22-04-2017, 27-07-2017	5154.16	03-05-2017, 20-07-2017, 29-08-2017	5154.16	-	-
Transportation Asst.	22-04-2017, 27-07-2017	472.89	03-05-2017, 20-07-2017, 29-08-2017	472.89	-	-
MME	22-04-2017, 27-07-2017	1013.30	03-05-2017, 20-07-2017, 29-08-2017	1013.30	-	-
Kitchen-cum-store	-	-	-	-	-	-
Kitchen Devices	-	-	-	-	-	-
TOTAL		37530.74		37530.74		

The information in the tables reveals that there was no delay in releasing of funds by the State and districts.

District - Karimnagar

Component	Fund received		Funds released (Rs in lakh)			
	Date	Amount	Block		School	
			Date	Amount	Date	Amount
Cost of FG	3.05.2017	4483000	22.09.2017	4483000	Before 10 th of every month	
Cooking cost	3.05.2017	24680000	22.05.2017	24680000		
	3.05.2017	11274000	22.05.2017	11274000		
	12.07.2017	758000	18.07.2017	758000		
	25.07.2017	19.04.000	28.07.2017	19.04.000		
	29.07.2017	60000	8.09.2017	60000		
	30.10.2017	1,60,70,000	31.10.2017	16070000		
	29.08.2017	5487000	8.09.2017	5487000		
	29.08.2017	4135000	8.09.2017	4135000		
Hon. to CCH	29.08.2017	4156000	08.09.2017	4156000		
	3.05.2017	7185000	22.05.2017	7185000		
Transportation Asst.	03.05.2017	626000	22.09.2017	626000		
MME	20.07.2017	80000	0	0		
Kitchen-cum-store	0	0	0	0		
Kitchen Devices	0	0	0	0		

District - Warangal

Component	Fund received		Funds released (Rsin Lakhs)			
			Block		School	
	Date	Amount	Date	Amount	Date	Amount
Cost of FG	03.05.2017	47.35	Every month 10 th before Payments will paid to the implementing agencies by the M.E.Os			
Cooking cost	03.05.2017 29.08.2017	400.74	09.05.2017 30.09.2017	342.15	0	0
Hon. to CCH	03.05.2017 29.08.2017	109.55	09.05.2017 30.09.2017	96.88	0	0
Transportation Asst.	29.08.2017	0.25	0	0	0	0
MME	29.08.2017	0.40	0	0	0	0
Kitchen-cum-store	0	0	0	0	0	0
Kitchen Devices	0	0	0	0	0	0

5.2. Management and Monitoring Mechanisms

The Review mission was informed that Government of Telangana has taken a decision to make it mandatory for all the inspecting officers from State level to Mandal level to inspect the Mid Day Meal Programme in there Visit and inspecting schedule. Instructions have been issued from Commissioner & Director of School Education, Telangana, in this regard.

The DEO, Karimnagar informed that for effective implementation each mandalhas been divided into three clusters and Mandal Educational Officer, Mandal Development Officer and EORD have been instructed to visit schools in each cluster. They should take responsibility of inspecting 15 to 20 schools in their jurisdictions with overall responsibility lying with Mandal Educational Officer. The DEO / M.E.O must make surprise visit every day of two schools for inspecting MDM.

At the State level the MDM scheme is being monitored by Additional Director (MDM), Assistant Director (MDM) and other staff at State level. There is no exclusively designated officer for MDM scheme at District and Mandal levels. **The non-availability of regular staff for Mid-Day Meal Scheme is affecting the monitoring of the scheme at the grass root level.**

The Joint Review Mission observed that, the MEOs are involved in the school based kitchens as budget releasing authority to schools like honorarium to CCHs, cooking cost and MME and for allocation of food grains to schools monthly. However, the quality of their monitoring and involvement is very poor. The MEOs are looking at only the regularity of serving of the MDM but not at the records, quality or quantity being given to children. They have never checked or attested any register of MDM.

It is strongly felt that all officers dealing with MDM, need orientation and awareness of MDM scheme and implementation urgently. In both the districts teachers are also discharging the duties of MEO in addition to their original role as Head Teacher of high schools. It is recommended that all the officials at the level of MEO posts and Dy.E.O posts should be filled with regular fulltime officers for better & effective implementation of the scheme. The appointment of regular fulltime officials as MEOs and DyEOs bring more responsibility, accountability and involvement in the scheme.

The review mission observed that there is no dedicated staff for mid day meal scheme at all levels. At the State level the MDM scheme is being looked after by Commissioner of School Education who is assisted by Additional Director (MDM) and Assistant Director (MDM). At the District level District Education Officer is responsible for implementation of MDMS. There is no exclusively designated officer for MDM scheme at District and Mandal levels.

Creation of separate MDM cells at State, District and Mandal levels are dire and urgent necessity for better implementation & coordination of MDM and its reach to the children as envisaged by the programme. Thus, the Review mission recommends creation of a separate authority for MDMS headed by a Director level officer.

5.3. Delivery mechanism of food grains from State to Schools:

Under MDM, the food grains are supplied by Government of India, free of cost, through the Food Corporation of India. The District Educational Officers are nominated as Nodal Officers at District level to execute all the issues pertaining to procurement, lifting, quality of food grains, payment of cost of food grains and submission of monthly reports.

The mission observed different ways of allocation of foodgrains to implementing agencies in the visited districts. In district Karimnagar, the schools submit a format containing information about the availability of foodgrains as on 15th of the particular month and requirement of the same for coming

month. The MEO inturn forward the same to the supply officials for supply of foodgrains accordingly. However, in some cases it was observed that the MEOs are not considering the availability of foodgrains at the school while releasing for the coming month. It was also informed that the implementing agencies have to pay for transportation of foodgrains from FPS shop to schools, in case the FPS shop dealer supplies the foodgrains upto school, they inturn take back the gunny bags in the name of meeting transportation cost. It is important to mention here that the transportation cost provided by Govt. of India is for transportation of foodgrains from the FCI godown to the school level.

On the other hand in Warangal teachers furnish the information about foodgrains on monthly basis. Foodgrains are directly supplied to schools from Mandal level supply points. ***State may review the different mechanisms adopted by the districts for allocation and supply of foodgrains.***

The JRM team was also informed about the less quantity of foodgrains in the gunny bags supplied by the Fair Price Shop dealer. It was informed that at times there is shortage of 2-3 kg of rice in some of the bags. The JRM team itself got 3 gunny bags weighed and each bag weighed 47-48 kg. Whereas, the FPS dealer has given them as 50 kg rice per bag. Thus there was a shortage of 2-3 kg per bag. The State may look in to this matter and get this sorted out.

5.4. Serving of MDM :

All the children in the visited schools are provided hot cooked meal. No incident of non-serving of MDM in any school was noticed.

5.4.1. Present Menu under MDM in Schools of Telangana Districts

Day	Present Menu	Acceptance	Remarks	Suggestions
Monday	Rice, Sambar, Egg	Well accepted	Thin consistency. Not sufficient to consume rice	Improve consistency and quantity. Continue serving.
Tuesday	Rice, Vegetable curry	Accepted	Dhal is missing, not meeting protein. Veg. curry was complained to be having mostly potato and tomato and mostly was thin in consistency and quantity served was not sufficient.	Dhal or whole grams need to be added.
Wednesday	Rice, Dhal with vegetable*, Egg	Well accepted	Inclusion of both dhal and egg provides high protein at the cost of less protein on tuesday	Dhal with veg. can be replaced with veg. curry
Thursday	Rice, Sambar	Accepted	Thin consistency. Not sufficient to consume rice	Improve consistency and quantity. Continue serving.
Friday	Rice, Vegetable curry, Egg	Well Accepted	Curry quantity served was not sufficient.	Improve consistency and quantity. Continue serving.
Saturday	Rice, Dhal with vegetable*	Accepted	Curry quantity served was not sufficient.	Improve consistency and quantity. Continue serving.

Note: Egg was being supplied thrice a week since 01.10.2016. Egg has high quality protein and it was highly accepted by all the children. Since one complete egg was served, quantity was uniform for all children.

* Usage of green leafy vegetable was very less, served once in a fortnight. Unavailability and increasing cost were the reasons. Local available creeper variety spinach, drumstick leaves, tamarind leaves etc., may be used and kitchen garden could be a solution.

* Instead of monotonous bottle gourd, potato and tomato other vegetables like brinjal, okra, kovai, country beans, cluster beans, ridge gourd, cabbage, cauliflower

5.4.2. Recommendations for Mid-Day Meal in Telangana Districts:

A. Preparations that can be continued:

- i) Rice + Dhal with tomato
- ii) Rice + Dhal with leafy vegetable
- iii) Rice + Sambar with vegetables
- iv) Rice + Egg + Seasonal Vegetable curry (without repetition in a week)

B. Sequence of preparation can be altered as follows:

- Day 1: Rice + Egg + Vegetable curry
- Day 2: Rice + Dhal with leafy vegetable
- Day 3: Rice + Egg + Vegetable curry
- Day 4: Rice + Sambar with vegetable
- Day 5: Rice + Egg + legume vegetable curry
- Day 6: Special Rice like vegetable biryani*

* Suggested below

C. Preparations that can be included on one or two days in a week:

1. Peas Pulao (using dry green or yellow peas) + Vegetablekhorma
2. Vegetable Biryani (using Kabuli channa)
3. Soy Mealmaker biryani + Vegetable khorma
4. Kichidi with drumstick leaf and moong dhal + Vegetable chutney
5. Palak or Amaranthrice with Kabuli channa + Vegetable chutney
6. Rice + Tomato and dry peas curry
7. Rice + Country beans and moong dhal curry

8. Rice + Kabuli channa curry/ chole
9. Rice + Channa dhal with ridge gourd/ bottle gourd curry
10. Rice + Whole green gram / Cowpea curry

5.4.3. Quantity of MDM:

- Quantity of rice (100g) was satisfactory for all primary school children. Younger children are consuming less than 100g.
- Upper primary school children are served 150g, which was sufficient for 6th and 7th class children, but not 8th class.
- For most of the children, the quantity of dhal / sambar / vegetable curry is often not sufficient to consume rice.
- At least 1/3 or 1/4 quantity of rice is eaten with traces of curry or dhal or sambar.

5.4.4. Quality of MDM:

- Super fine rice is liked by every child. Both children and parents were happy about rice. This has improved the number of children taking MDM and presently cent percent children are availing MDM.
- Sambar – Often very thin, with mostly bottle gourd pieces. Children were found to eat rice with thin liquidy sambar, which did not give any taste to rice. (Team members tasted and felt the same).
- Alu and tomato, bottle gourd dhal, bottle gourd sambar are the common recipes made, which is creating lot of monotony in the menu.
- Vegetable curry was complained to be very thin, with irregular size and shape pieces of potato making the curry mushy and tasteless.

5.4.5. Satisfaction of children with quality and quantity of MDM:

Seventy five percent children expressed that the quality of MDM was satisfactory while, 20% said they were not satisfied and 5% were neutral. Eighty four percent children expressed that the quantity of MDM was satisfactory while, 12% said they were not satisfied and 4% were neutral.

5.4.6. Breakfast consumption habits of children:

Seventy five percent of children were not having any food as breakfast before coming to the school while 15% of children had breakfast occasionally and a least number of children (10%) had regular breakfast.

5.4.7. Serving of MDM by the CCHs:

Children came in queue to the food counter to get the food served. Food serving was mostly near the cooking area on a raised platform. In few schools, the food vessels were kept on ground and they were advised to avoid such practice.



5.5. Creation of Capital Assets - Kitchen-cum-store & Kitchen devices:

Central assistance of Rs. 234.69 Crore has been released for construction of 30408 Kitchen-cum-Stores during 2006 -07 to 2011-12. Out of 30408 kitchen-cum-stores sanctioned, 15060 (50%) Kitchen-cum-stores have been constructed. Construction work is in progress for 7674 (16%) kitchen-cum-stores. Construction work had not been started for 7674 kitchen-cum-stores.

The construction work is entrusted to the Panchayat Raj and Rural Development Department in respect of rural areas and to SSA in respect of urban areas. The unit cost for construction of kitchen-cum-store room is insufficient as worked out by the SSA-Engineering wing and it is decided that the additional fund component can be met as Labour Component under MGNREGS at the District Level.

Details of constructions of Kitchen Sheds Cum stores under MGNREGS in Karimnagar District
Rural Area

S. No.	Name of the Mandal	Target	Admi. Sanction given	Grounded	BL	LL	RL	Slabs laid	Completed	Remarks
1	Chigurmamidi	11	10	6	2	0	0	1	3	
2	Choppadandi	12	9	8	0	0	0	1	7	
3	Gangadhara	11	8	5	0	0	2	2	1	
4	Ganneruvaram	5	5	1	1	0	0	0	0	
5	Huzurabad	18	13	8	1	0	5	2	0	
6	Jammikunta	23	16	11	5	4	1	1	0	
7	Karimnagar	18	17	6	2	0	1	3	0	
8	Keshavapatnam	16	14	8	4	1	3	0	0	
9	Manakondur	22	22	19	6	5	3	3	2	
10	Ramadugu	4	4	4	2	0	0	0	2	
11	Saidapur	15	11	9	1	1	1	6	0	
12	Thimmapur	13	12	10	3	2	1	4	0	
13	Veenavanka	8	7	1	0	0	0	0	1	
	Total	176	148	96	27	13	17	23	16	

Out of the total visited 26 schools in Karimnagar 10 schools have pucca kitchen-cum-stores, and construction was going for 7 kitchen-cum-stores. Similarly out of the visited 22 schools in Warangal 13 schools have pucca kitchen-cum-stores. In the remaining schools either additional class room or some other arrangements have been made for temporary kitchen-cum-stores. State Govt. is requested to ensure that construction of remaining kitchen-cum-stores is completed in quick time.

Kitchen Devices were available in all the visited schools. In almost all the schools eating plates were also available for the children as means of community participation etc.







5.6. Meeting of District level committee under the chairpersonship of senior most Member of Parliament (Lok Sabha) :

As per GOI instructions the meeting of District level committee under the chairpersonship of senior most Member of Parliament (Lok Sabha) should held once in a quarter. However, in both of the district visited no meeting of DLC has taken place during 2017-18. The Mission recommends to ensure that these meetings tool place on quarterly basis.

5.7. Mid Day Meal - Management Information System:

The web based portal has been developed by the Ministry of HRD, Govt. of India in 2012 for the online monitoring of the Scheme. All the State/UTs have been feeding data in Annual module once in a year at the beginning of the Financial Year i.e. April, 2017. Similarly in Monthly Data entry modules school wise monthly data has to be entered on monthly basis. The State Govt. of Telangana has entered 99% schools data in Annual Data Entry module. The district wise Annual data entry status as under:-

Financial Year-2017-18				
S. No.	District	Total Schools	Completed(Saved)	% Completed
1	Adilabad	1141	1141	100%
2	Hyderabad	866	866	100%
3	Jagtial	816	816	100%
4	Jogulamba	469	469	100%
5	Karimnagar	677	677	100%
6	Mahbubnagar	1361	1361	100%
7	MedchalMalkajgiri	522	522	100%
8	Nagarkurnool	840	840	100%
9	Nizamabad	1198	1198	100%
10	Peddapalli	591	591	100%
11	Rajanna	501	501	100%
12	Rangareddy	1311	1311	100%
13	Suryapet	989	989	100%
14	Wanaparthy	524	524	100%
15	Nalgonda	1559	1557	100%
16	Sangareddy	1284	1282	100%
17	Mancherial	772	770	100%
18	Vikarabad	1065	1061	100%
19	Medak	906	900	99%
20	Warangal Urban	441	438	99%
21	Yadadri	730	725	99%
22	Siddipet	1009	1001	99%
23	Mahabubabad	1066	1057	99%
24	Jayashankar	932	923	99%
25	Khammam	1315	1302	99%
26	Jangaon	585	579	99%

Financial Year-2017-18				
S. No.	District	Total Schools	Completed(Saved)	% Completed
27	Kamareddy	1029	1017	99%
28	Nirmal	782	771	99%
29	Warangal Rural	874	859	98%
30	Bhadradi	1437	1410	98%
31	KomaramBheem	1075	1027	96%
	Total	28667	28485	99%
Source: www.trgmdm.nic.in as on 27 November'17 till 09:55 a.m.				

It is advised to State Govt. that the annual data entry should be completed 100% in the 1st month of beginning of the financial year.

5.8. Monthly data entry status:

State can able to enter only 96% of schools monthly date into the web portal. Districts viz. Jayashankar (79%), Nirmal (88%), Warangal Rural (90%), Sangareddy (89%), Vikarabad (89%), Mahabubabad (92%) and Rajanna (93%) are below the State average. State Govt. is advised to closely monitor the districts which are not completed 100%. This monthly data is direct link with the MPR, QPR and AWP&B data which has to be submitted through online.

S. No	District	% Monthly Data Entry Status as on 27-Nov-2017							% Average
		Apr	May	Jun	Jul	Aug	Sep	Oct	
1	Jayashankar	97%	97%	96%	87%	75%	63%	40%	79%
2	Nirmal	100%	100%	100%	100%	100%	99%	15%	88%
3	Warangal Rural	100%	100%	100%	83%	83%	83%	83%	90%
4	Sangareddy	99%	99%	99%	99%	99%	99%	26%	89%
5	Vikarabad	99%	99%	99%	98%	98%	92%	39%	89%
6	Mahabubabad	100%	100%	100%	99%	99%	99%	48%	92%
7	Rajanna	99%	99%	99%	99%	99%	99%	58%	93%
8	KomaramBheem	98%	98%	98%	98%	98%	96%	96%	98%
9	Hyderabad	100%	100%	100%	100%	100%	99%	56%	93%
10	Yadadri	100%	100%	100%	100%	100%	100%	67%	95%
11	Mancherial	100%	100%	100%	100%	100%	100%	66%	95%
12	Kamareddy	100%	100%	100%	100%	96%	92%	85%	96%
13	Jagtial	99%	99%	99%	99%	99%	99%	75%	96%
14	MedchalMalkajgiri	100%	100%	100%	100%	100%	100%	70%	96%
15	Bhadradi	100%	100%	100%	100%	100%	100%	84%	98%
16	Suryapet	100%	100%	100%	100%	100%	100%	70%	96%

S. No	District	% Monthly Data Entry Status as on 27-Nov-2017							% Average
		Apr	May	Jun	Jul	Aug	Sep	Oct	
					%		%		
17	Medak	100%	100%	100%	100%	100%	100%	76%	97%
18	Jangaon	100%	100%	100%	100%	100%	95%	87%	97%
19	Nagarkurnool	100%	100%	100%	100%	100%	99%	77%	96%
20	Jogulamba	100%	100%	100%	100%	100%	99%	78%	97%
21	Peddapalli	100%	100%	100%	100%	100%	100%	80%	97%
22	Warangal Urban	99%	99%	98%	97%	97%	97%	97%	98%
23	Karimnagar	100%	100%	100%	100%	100%	100%	89%	98%
24	Khammam	100%	100%	100%	100%	100%	100%	100%	100%
25	Wanaparthy	100%	100%	100%	98%	98%	98%	98%	99%
26	Siddipet	100%	100%	100%	100%	100%	100%	100%	100%
27	Nalgonda	100%	100%	100%	100%	100%	100%	100%	100%
28	Adilabad	100%	100%	100%	100%	100%	100%	100%	100%
29	Mahbubnagar	100%	100%	100%	100%	100%	100%	100%	100%
30	Nizamabad	100%	100%	100%	100%	100%	100%	100%	100%
31	Rangareddy	100%	100%	100%	100%	100%	100%	100%	100%
	Total	100%	100%	100%	99%	98%	97%	77%	96%

During the visit the team visited MEOs offices also. While discussing about processes of data entry in to the MDM-MIS, it was noticed that lots of wrong entries were made especially with regard to utilisation of Foodgrains and cooking cost. Apart from the Mandal Chopadandi, in every visited mandal the same trend was noticed. None of the MEO concerned has bothered to monitor or check the data which is coming from school and being entered in to MDM-MIS. The Mission recommends that the MEOs and other concerned must be sensitized toward MDM-MIS and the data coming through MIS should be analyzed for monitoring purposes.

5.9. Automated Monitoring System:

Telangana has adopted the Automated Monitoring System developed by Himachal Pradesh since January 2017. The Head Teachers of the Schools are reporting daily data through SMS. 86% schools have been reported daily basis as on 1st December, 2017. In Karimnagar 97% schools and Warangal(U) 82% schools have reported on 1st December, 2017. The month wise reported schools in automated monitoring system through sms are given below:

AMS :: Telangana :: FY - 2017-18

Month	Total schools	Total School reported	Meal Served in Schools	% total Schools Reported	% Schools Meal served
April	28689	4257	4249	15%	100%
May	28689	Holiday	--	--	--
June	28689	7285	7245	25%	99%
July	28689	17486	17043	61%	97%
August	28689	20587	19081	72%	93%
September	28689	22728	22081	79%	97%
October	28689	22564	21717	79%	96%
November	28689	24210	23425	84%	97%

5.10. Implementation of RashtriyaBalSwasthyaKaryakram (RBSK):

The MDMS guidelines envisage that necessary interventions like regular health checkups, provision for de-worming tablets, supplementation of micronutrients and IFA tablets are to be provided in convergence with the RashtriyaBalaSwasthyaKaryakram (RBSK) of Ministry of Health & Family Welfare. The RashtriyaBalaSwasthyaKaryakram is the only public sector programme specifically focused on school age children. Successful school health programmes ensure better educational outcomes, improved social equity and improved capabilities to handle the adult world.

RashtriyaBalaSwasthyaKaryakram is envisaged as an important tool for the provision of preventive, promotive and curative health services to the population. RashtriyaBalaSwasthyaKaryakram (RBSK) is being implemented in the State in convergence with Health Department to cover all children in Government, Local body and Govt. Aided Schools, Hostels, KGBVs, from Classes I to X . The following are the components of Health services covered under the Programme:

1. Screening, Health care and referral
2. Immunization
3. Micronutrient (Vitamin A and Iron Folic Acid) management
4. De-worming
5. Health promoting schools

As per the information provided by the State 59% of the enrolled children have been covered for health check up, IFA dosage have been administered to 29% and De-worming tablets are provided to 27% of the enrolled children across the State.

Stage	Enrolment	Health Check up carried out	Distribution of Iron Folic Acid Tablets	Distribution of De-worming Tablets
Primary + Upper primary	1998943	1183218 (59%)	457914 (29%)	531170 (27%)

The mission was informed that the medical teams visit the school and conducts health checkup of the students. The Health Cards are maintained at the School level and are updated regularly. Cases which need further health care are referred to the District and State level referral hospitals.

Health checkups have been conducted in all the visited schools. The team of doctors is also using an mobile app for uploading the data on the day of health checkup. However, it was informed that IFA tablets have not been administered to children.

5.10. Enrolment of children under Aadhaar:

As per the information provided by the State more than 90% of the enrolled children have aadhaar. In the visited schools almost all the enrolled children have aadhaar card. All the cook-cum-helpers also have the aadhaar card.

5.11. Procurement and storage of cooking ingredients :

The mission was informed that there are no procurements at State, district and Mandal levels and the implementing agencies procure the cooking ingredients and vegetables etc at the local level only. Instructions are issued to procure good quality (Agmark/FPO) fresh pulses, vegetables including leafy ones, salt, condiments, etc and other commodities from local market. Head Masters have also been instructed to see that the Implementing agencies store the ingredients and condiments in Iron boxes duly locked and are not accessible to the rats, other stray animals and children.

The storage of cooking ingredients and vegetables was generally good in the visited schools. In some of the visited schools double fortified oil and salt was being used in preparation of mid day meals. The quality of ingredients was also good.

5.12. Tasting of MDM by Teacher, Parents and Community :

The JRM noticed that in all the visited schools the HMs/Teachers are tasting MDM every day and recording in registers. In every school a teacher on rotation basis taste the food before serving it to the children. In some schools SMC members and parents of students were also noticed tasting the meals. Tasting register was also maintained in all the visited schools.

5.13. Community involvement:

Community involvement was also found very good. In many schools community has donated dining plates etc. in the ZilaParishd High School Ragampeta, community has contributed for setting up of kitchen garden, provided dining plates, constructed stage platform etc. in one school in Karimnagar district an alumni of that schools has provided funds for setting up of library. In Govt. High School Shyamapet of Kazipetmandal in Warangal (Urban) district, community has helped in constructing the hand washing station, soaking pit, kitchen garden etc.

5.14. Awareness of the Scheme - Display of entitlements of children, logo and menu:

State has done very good on the front of information dissemination. In all the visited schools the entitlement of children, menu under MDM and logo of MDM was painted prominently. Teachers and cooks were also aware about the entitlements of the children. The JRM team also interacted with some parents and SMC members and they were also appears to be aware about the entitlements of the children.



5.15. Hand washing



CHAPTER - 6

Nutritional and Anthropometric Assessment

Height and weight of children (selected randomly from each class) were measured and their date of birth was recorded from the school registers and the data was compared with age specific height and weight norms of IAP, 2015 and body mass index (BMI) with WHO, 2007 standards. The mean height, mean weight and mean BMI for different ages were calculated and shown in the following figures. Children were distributed in percentiles of height for age, weight for age and BMI for age and are given in the following tables.

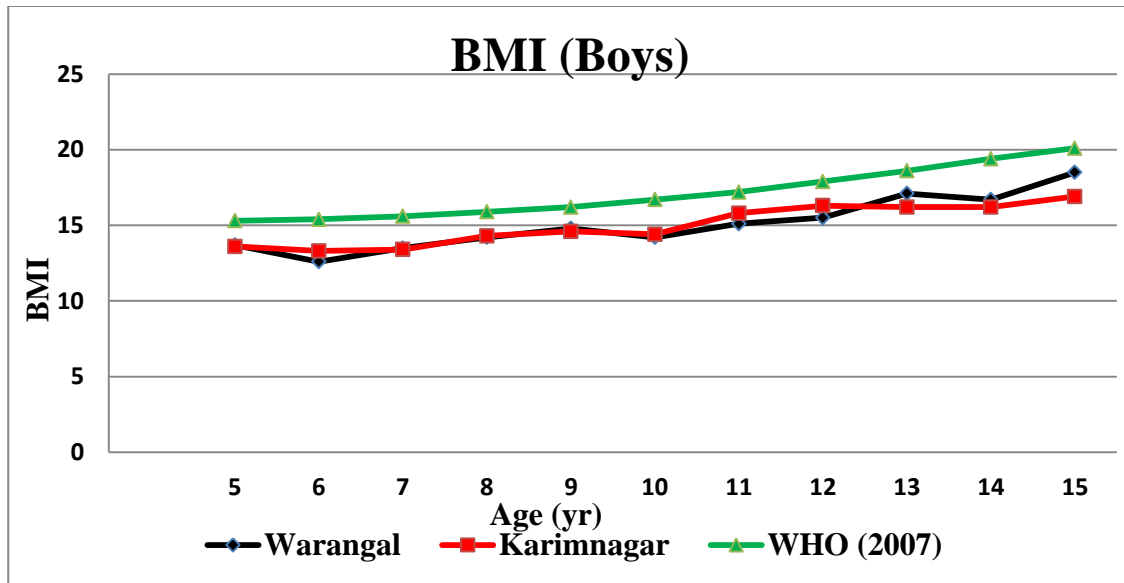


Fig: Body Mass Index of boys in Warangal and Karimnagar districts

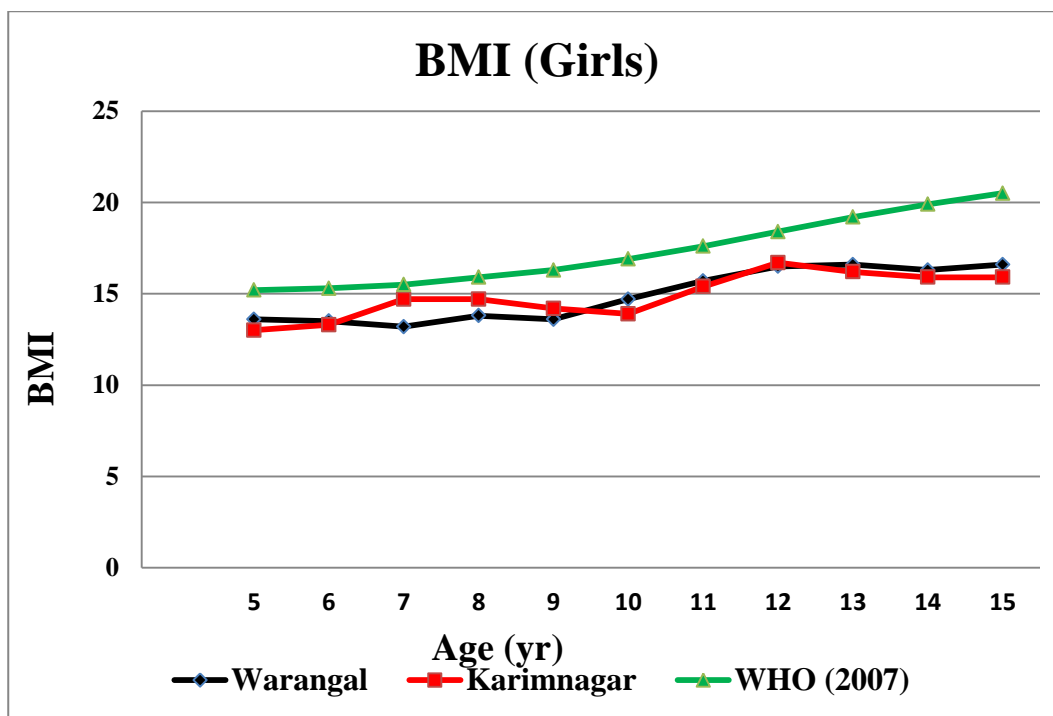


Fig: Body Mass Index of girls in Warangal and Karimnagar districts

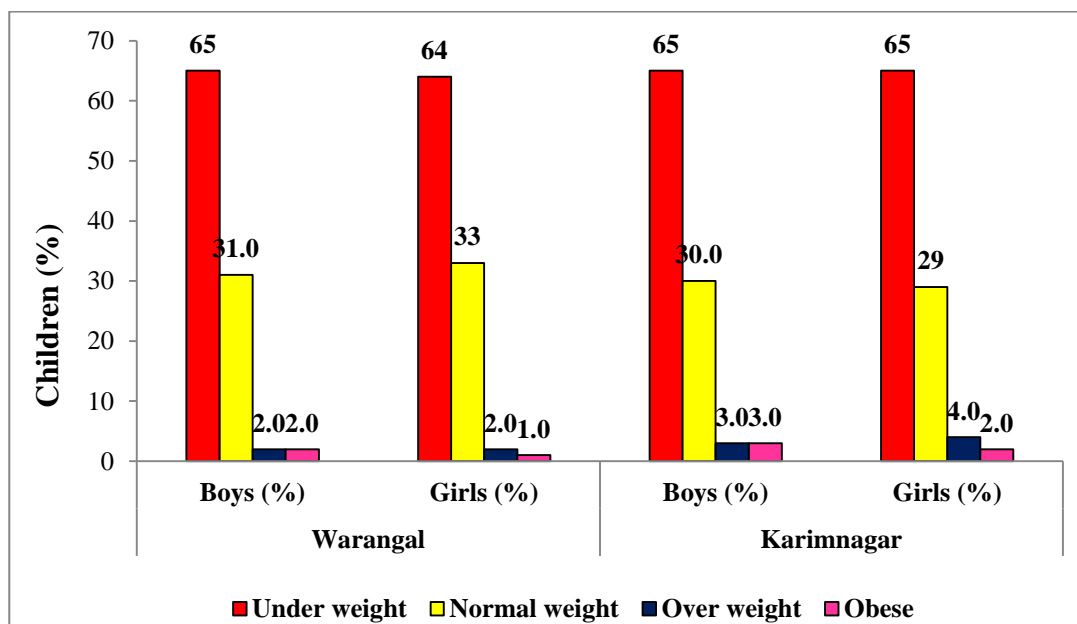
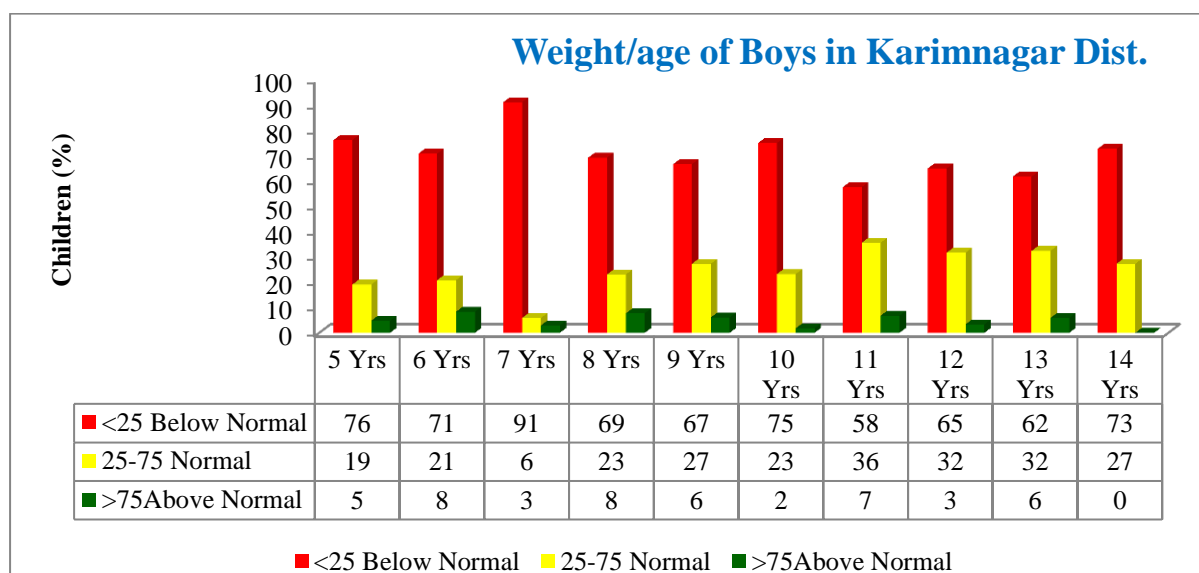


Fig: School children of Warangal and Karminagar in BMI groups

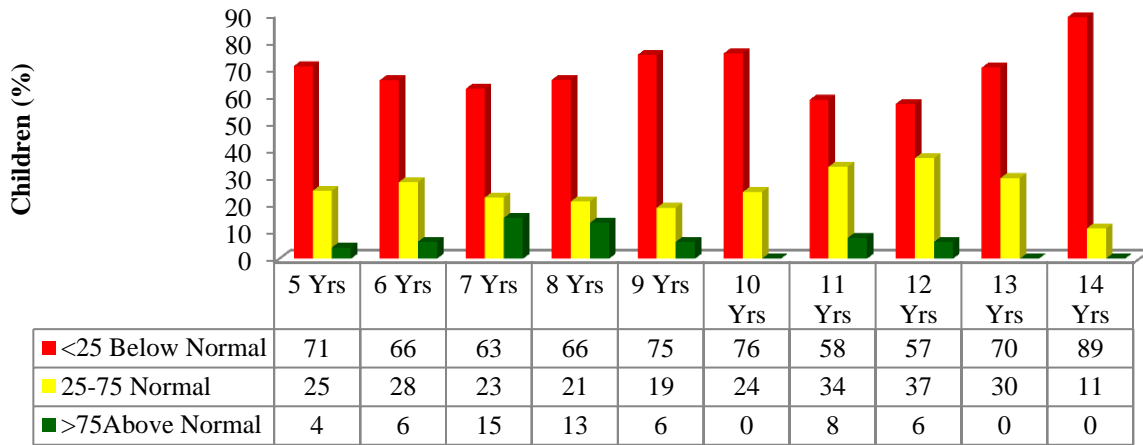
The percent of under weight children was very high (64%) in spite of MDM, mainly due to non-consumption of breakfast. Almost 75% children were found to come to the school without having breakfast, which is the most important meal of the day

Distribution of Children IAP percentiles Height/Age and Weight/Age								
District	<3	3 - 10	10 - 25	25 -50	50 - 75	75 - 90	90 - 97	97<
Karimnagar	17.2	23.5	25.9	21.3	9.4	2.8	2.1	0.6
Warangal	16.1	23.8	28.8	18.3	6.7	2.05	0.8	

Note: figures are percent children.

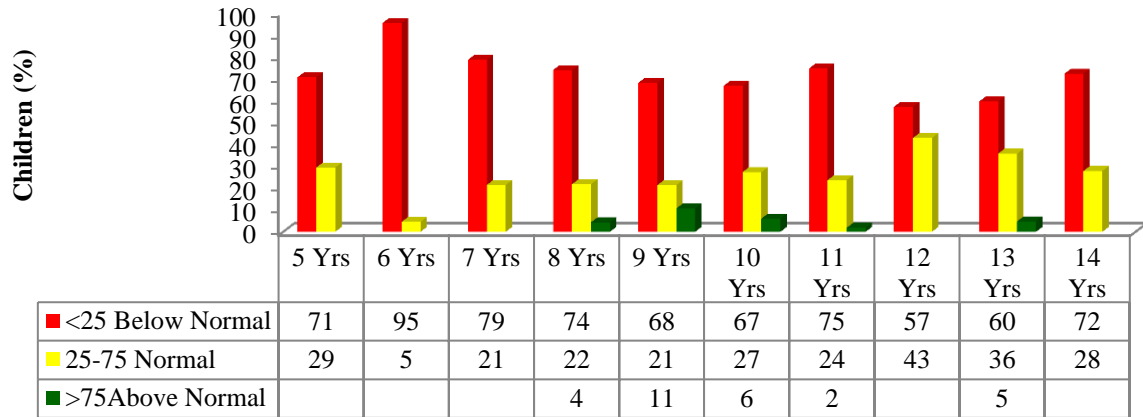


Weight/age of Girls in Karimnagar Dist.



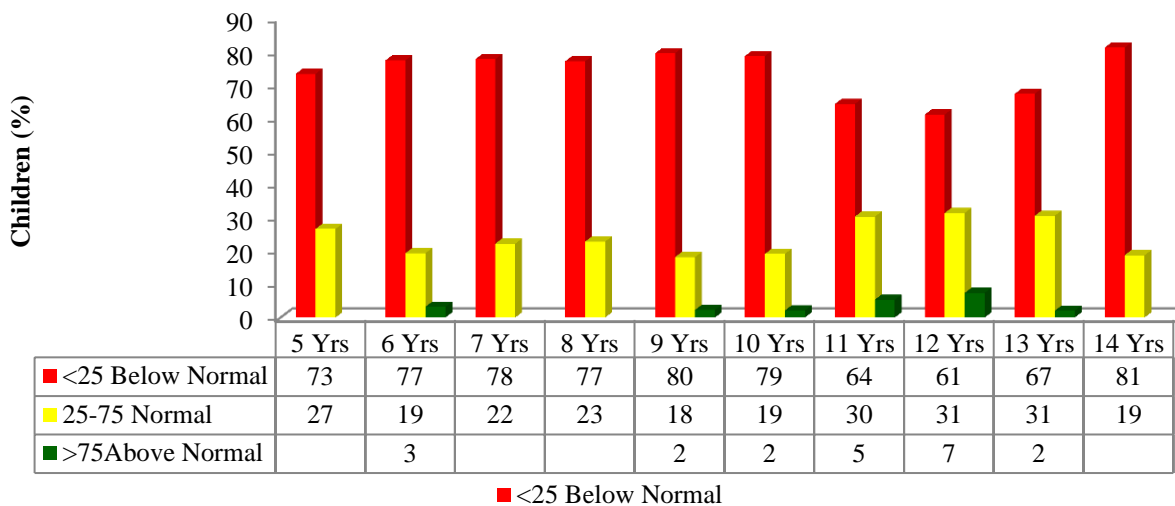
■ <25 Below Normal ■ 25-75 Normal ■ >75 Above Normal

Weight/age of Boys in Warangal Dist.

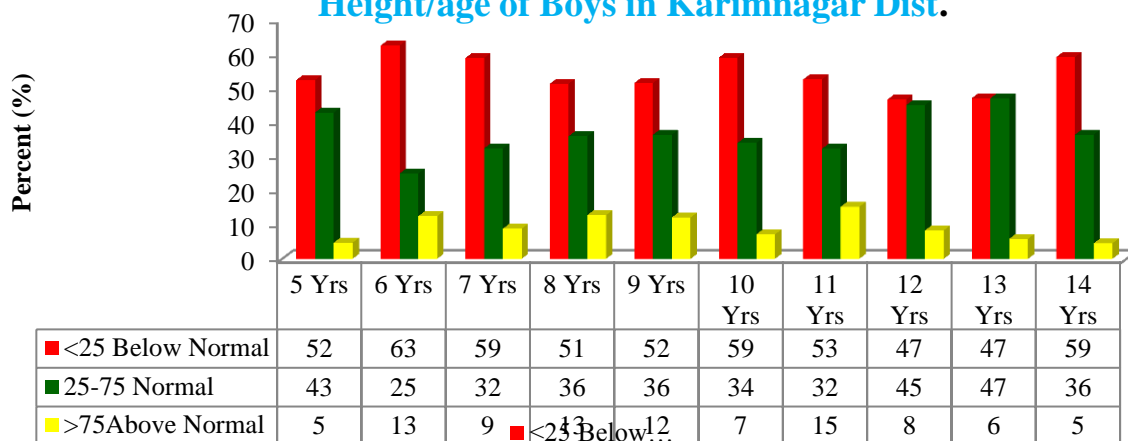


■ <25 Below Normal

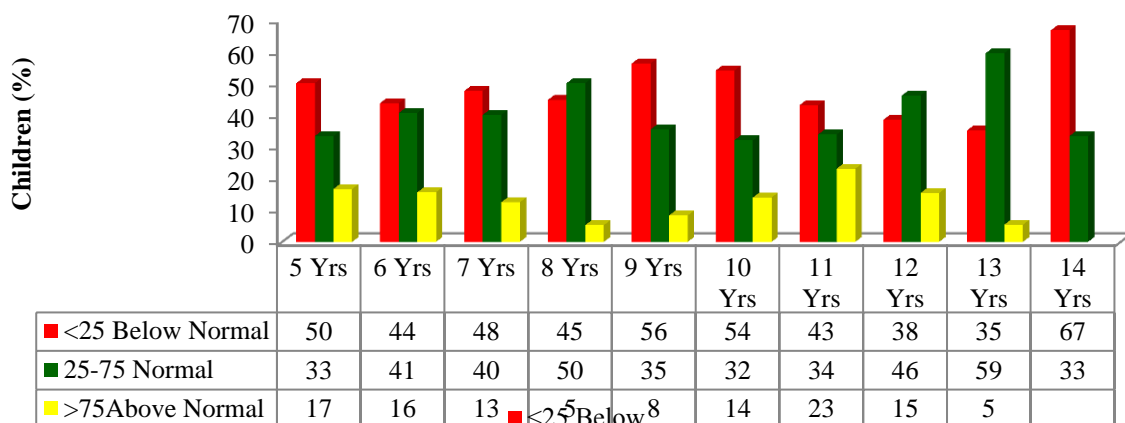
Weight/age of Girls in Warangal Dist.

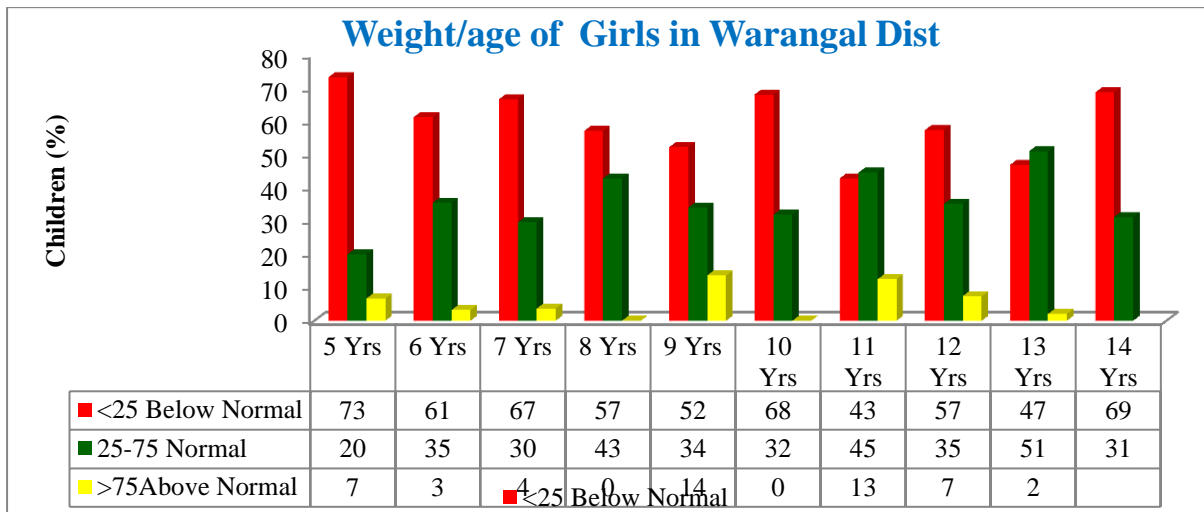
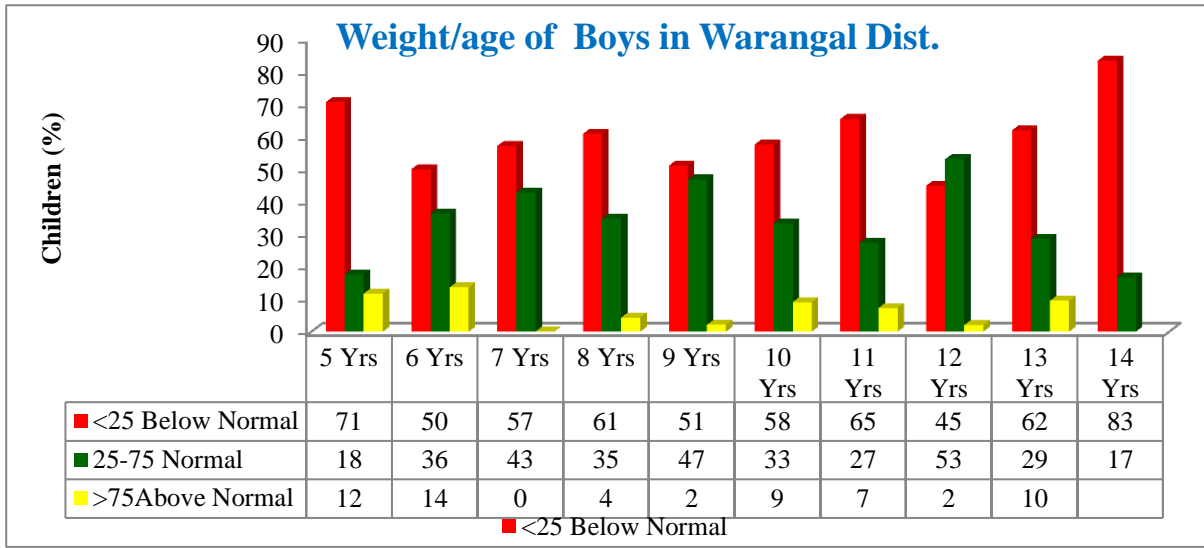


Height/age of Boys in Karimnagar Dist.



Height/age of Girls in Karimnagar Dist.





Suggested Recipes

1. Peas Pulao (using dry green or yellow peas) + Mixed vegetable khorma

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Dry peas	20	60.7	4.02	30	91	6.12
Potato	30	20.9	0.46	40	27.9	0.61
Beans	10	3.34	0.37	20	6.68	0.74
Carrots	10	3.32	-	15	4.98	-
onions	As required			As required		
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Spices:	As required			As required		
Ginger garlic paste	As required			As required		
Coconut paste	As required			As required		

-Chilli powder, Turmeric and Salt, curry leaves, coriander, mint leaves

Method of preparation: - Peas pulao

1. Soak dry peas for 2-3 hrs, boil them and keep it aside.
2. Wash the rice twice and keep it aside
3. Add oil to the vessel, fry onions, green chilies, ginger garlic paste and whole spices and cook them till light brown.
4. Add boiled peas and toss them for a while, add water, salt, when the water starts boiling add rice and cook till done.

Mixed vegetable khorma:-

1. Clean and wash the vegetables and cut into required size.

2. Add oil to the vessel, fry onions, green chillies, ginger garlic paste and cook them till light brown.
3. Add cut vegetables, toss them and cook with little water till soft, add salt, turmeric powder, red chilli powder, coconut paste spice mix and cook with adequate water till done.

2. Vegetable Biryani (using Kabuli channa)

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Kabuli channa	20	64	4.29	30	96	6.37
Potato	30	20.9	0.46	40	27.9	0.61
Beans	10	3.34	0.37	20	6.68	0.74
Carrots	10	3.32	-	15	4.98	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Spices	As required			As required		
Ginger garlic paste	As required			As required		

#- Salt, coriander leaves, mint leaves

Method of preparation: - Vegetable Biryani (usingkabulichanna)

1. Soak kabulichanna for 2-3 hrs, boil them and keep it aside.
2. Wash the rice twice and soak for ½ hr, keep it aside
3. Clean and wash the vegetables and cut into required size.
4. Add oil to the vessel, fry onions, green chillies, ginger garlic paste and and cook them till light brown and add spice mix.
5. Add cut vegetables, boiled kabulichanna and toss them for a while, add water, salt, and when the water starts boiling add rice and cook till done.

3. Soy Mealmaker biryani + Vegetable khorma

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Soy mealmaker	20	75.4	7.4	30	113.1	11.1
onions	10	-	-	10	-	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Ginger garlic paste	As required			As required		
Spices	As required			As required		
Potato	30	20.9	0.46	40	27.9	0.61
Beans	10	3.34	0.37	20	6.68	0.74
Carrots	10	3.32	-	15	4.98	-
Coconut paste	As required			As required		

#Chilli powder, Turmeric and Salt, coriander leaves, mint leaves, curry leaves

Method of preparation:- soy mealmaker biryani

1. Soak mealmaker for 15 min in hot water and strain the excess water.
2. Wash the rice twice and soak for ½ hr, keep it aside.
3. Add oil to the vessel, fry onions, green chilies, ginger garlic paste and and cook them till light brown and add spice mix.
4. Add soaked soy mealmaker and toss them for a while, add water, salt, and when the water starts boiling add rice and cook till done.

Mixed vegetable khorma:-

1. Clean and wash the vegetables and cut into required size.

2. Add oil to the vessel, fry onions, green chillies, ginger garlic paste and cook them till light brown.
3. Add cut vegetables, toss them and cook with little water till soft, add salt, turmeric powder, red chilli powder, spice mix, coconut paste and cook with adequate water till done

4. Kichidi with Drumstick leaf and Green gram dal + Vegetable chutney:-

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Green gram dal	20	58.8	4.5	30	88.2	6.75
Drumstick leaves	30	20	-	45	30	-
Oil	5	45	-	7.5	67.5	-
Green chillies	As required			As required		
Seasonings: #	As required			As required		
Spices:*	As required			As required		
Fresh ginger	As required			As required		
Vegetable chutney						
tomato/ brinjal/ kovai/ ridge gourd with green chillies	20			30		

#Turmeric and Salt, cuury leaves, coriander leaves

*black pepper, cumin seeds

Method of preparation :-

1. Soak green gram dal for ½ hr and wash rice and keep it aside
2. Clean and wash the drumstick leaves.
3. Add oil to the vessel, add seasonings green chillies, ginger paste and pepper and fry them.
4. Add water, salt and add rice when water starts boiling.

- Add soaked moong dal, drumstick leaves when rice is cooked till $\frac{3}{4}$, mix thoroughly and cook till done.

Vegetable chutney:-

- Clean, wash and cut the vegetable.
- Add oil to kadai, add vegetable (seasonal/ available), green chilies, cumin seeds and shallow fry them and keep it aside and let it cool.
- Grind green chilies. add vegetable, garlic, tamarind, coriander, cumin seeds, salt and grind to chutney consistency.

5. Palak/ Amaranth rice with Kabuli channa+ vegetable chutney

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Kabuli channa	20	64	4.29	30	96	6.37
Palak/ Amaranth	40	12.2	-	65	19.8	-
Green chilies	As required			As required		
Onions	10	-	-	10	-	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Vegetable chutney						
tomato/ brinjal/ koi/ ridge gourd with green chilies	20	3.92	-	30	5.88	-
Ginger garlic paste	As required			As required		

#Chilli powder, Turmeric and Salt, curry leaves

Method of preparation:-Palak/ Amaranth rice with kabulichanna

- Soak kabulichanna for 2-3 hrs

2. Wash the rice twice, cook the rice and keep it aside
3. Clean, wash and blanch the leafy vegetable and make it into paste.
4. Add oil to the vessel, fry onions, green chillies, ginger garlic paste and add palak/ amaranth paste, salt and roast for a while to improve flavor.
5. Add cooked rice to the leafy vegetable paste and mix thoroughly.

Vegetable chutney:-

1. Clean, wash and cut the vegetable.
2. Add oil to kadai, add vegetable (seasonal/ available), green chillies, cumin seeds and shallow fry them and keep it aside and let it cool.
3. Grind green chillies. add vegetable, garlic, tamarind, coriander, cumin seeds, salt and grind to chutney consistency.

6. Rice + Tomato and dry peas curry

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Dry peas	20	60.7	4.02	30	91	6.12
Tomato	40	7.6	-	55	10.45	-
Onion	10	-	-	10	-	-
Oil	5	45	-	7.5	67.5	-
Green chillies	As required			As required		
Seasonings: #	As required			As required		
Ginger garlic paste	As required			As required		

#Chilli powder, Turmeric and Salt, curry leaves, corriander

Method of preparation:- Tomato and dry peas curry

1. Soak dry peas for 2-3 hrs, boil them and keep it aside.
2. Wash and cut tomatoes, green chillies into required size.
3. Add oil to the vessel, fry onions, green chillies, ginger garlic paste, curry leaves and cook them till light brown.

4. Add cut tomatoes, cook for a while and boiled peas and toss them for a while
5. Add salt, turmeric, red chili powder and add adequate water and cook till curry consistency.

7. Green gram dal , beans and tomato curry

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Green gram dhal	20	64	4.29	30	96	6.37
Beans	40	9.76	-	65	15.8	1.67
Tomato	10	1.96	-	10	1.96	-
Onions	5	-	-	5	-	-
Oil	5	45	-	7.5	67.5	-
Green chillies	As required			As required		
Seasonings: #	As required			As required		

Chilli powder, Turmeric and Salt, curry leaves

Method of preparation

1. Wash all vegetables and cut them into required
2. Wash green gram dhal and soak for an half hour
3. Wash beans and cut them into 3/4" pices
4. Chop onions, green chillies and tomatoes
5. Heat oil for seasonings and then add onion and green chillies
6. Add beans toss for a while and add cut tomato
7. Add soaked green gram dhal, salt, chillie powder and turmeric with adequate water and cook till done

8. Rice + Kabuli channa curry/ chole

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Kabuli channa	20	64	4.29	30	96	6.37
Onion	20	-	-	35	-	-
Tomato	30	5.88	-	40	7.84	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
spices	As required			As required		
Ginger garlic paste	As required			As required		

#Chilli powder, Turmeric and Salt, curry leaves, coriander leaves

Method of preparation:-

1. Soak kabulichanna for 2-3 hrs, boil them and keep it aside.
2. Clean, wash and cut the onions, green chilies, tomatoes into required size.
3. Add oil to the vessel, fry onions, green chilies, ginger garlic paste, curry leaves and cook them till light brown.
4. Add cut tomatoes and cook till soft, add boiled kabulichanna, toss them for a while.
5. Add turmeric, salt, chili powder, spice mix and mix well.
6. Add adequate water and cook till curry consistency.

9. Rice + Channa dhal with ridge gourd/ bottle gourdcurry

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Channa dal	20	65.8	4.31	30	98.7	6.46
Ridge/ bottle gourd	40	5.2	-	60	7.8	-
Onion	10	-	-	15	-	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Ginger garlic paste	As required			As required		

#Chilli powder, Turmeric and Salt, curry leaves, corriander

Method of preparation:-

1. Soak the channa dal for 2-3 hrs, boil and keep it aside.
2. Clean, wash and cut vegetable (choice), onions, green chilies into required size.
3. Add oil to the vessel, fry onions, green chilies, ginger garlic paste, curry leaves and cook them till light brown.
4. Add cut vegetable and toss for a while, add boiled channa dal, salt, chili powder, turmeric, coriander leaves and mix well.
5. Add adequate water and cook till done.

10. Rice + Whole green gram / Cowpea with brinjal/ tomato curry

Ingredients	1-5 th class			6-8 th class		
	Quantity (g)	Calories (Kcal)	Protein (g)	Quantity (g)	Calories (Kcal)	Protein (g)
Rice	100	356	7.94	150	535	11.91
Whole green gram/ cowpea	20	58.8	4.5	30	88.2	6.7
Onion	10	-	-	15	-	-
Brinjal/ tomato	40	5.2	-	60	7.8	-
Oil	5	45	-	7.5	67.5	-
Green chilies	As required			As required		
Seasonings: #	As required			As required		
Ginger garlic paste	As required			As required		

#Chilli powder, Turmeric and Salt, curry leaves, coriander leaves

Method of preparation:-

1. Soak the whole green gram/ cowpea for 2-3 hrs, boil and keep it aside.
2. Clean, wash and cut vegetable (choice), onions, green chilies into required size.
3. Add oil to the vessel, fry onions, green chilies, ginger garlic paste, curry leaves and cook them till light brown.
4. Add cut vegetable and toss for a while, add boiled whole green gram/ cowpea, salt, chili powder, turmeric, coriander leaves and mix well.
5. Add adequate water and cook till done.

CHAPTER: 7

RECOMMENDATIONS AND SUGGESTIONS

The JRM team appreciates the overall implementation of MDM in the districts of Karimnagar and Warangal (Urban). Following are the best practices observed during the field visit:

- Coverage of children of class IX and X under mid day meal from State resources.
- Provision of egg/banana thrice a week.
- Timely and Regular release of funds to implementing agencies.
- Hand washing facilities.
- Display of Entitlements, Menu and MDM-logo
- Provision of super fine quality rice.
- Good convergence with RBSK.
- Provision of dining plates through community.
- Excellent AMS implementation.
- Training of Cook cum Helpers.
- Record maintenance.

On the basis of the field visit following recommendations are made:

- i) Monitoring of nutritional status (height and weight) of children on quarterly basis should be made a regular feature.
- ii) The menu to be revised to add pulses on each day. At present on Tuesday pulses are missing from the menu.
- iii) Use of seasonal low cost unconventional foods should be promoted. Home Science based colleges may be involved for developing and popularizing such recipes.
- iv) There is need for reviewing the supply mechanism of foodgrains upto the school level and also to ensure that school receive full quantity of foodgrains, as less quantity of foodgrains is reported in some bags.
- v) State may scale up setting up of Kitchen Gardens in schools, where land is available.

- vi) Regular Peer Monitoring may be undertaken by the concerned stakeholders,
- vii) Setting up of State Review Mission to review the Scheme in a district on bi-monthly basis.
- viii) Capacity building of all the stakeholders at Mandal and District level is required for effective implementation of the MDMS.
- ix) Strengthening of organizational structure for diligent implementation of the scheme.
- x) Provision of LPG connections to schools.
- xi) The MIS data entry requires urgent attention. Training to all Data entry operators and MEOs in this regard is recommended.
- xii) Use of the Management Information System for monitoring purposes.
- xiii) The meetings of the District and Mandal Level Steering-cum-Monitoring Committee should be held at regular intervals as per the MDMS Guidelines.
- xiv) Exposure visit - Inter-State exposure visits for officials of State Governments should be mandated to enable them to learn best practices on MDM followed in other States.
- xv) Evaluation Study: Evaluation study to assess the efficacy of the current model of implementation of MDM.
- xvi) Develop system to obtain Periodic feedback from the stakeholders and other concerned officials/teachers who are engaged at the gross root level.



Dinesh Pradhan



4/11/2017

A Krishna Rao



4/11/2017

S. Suchiritha Devi



4/11/2017

Bhupendra Kumar



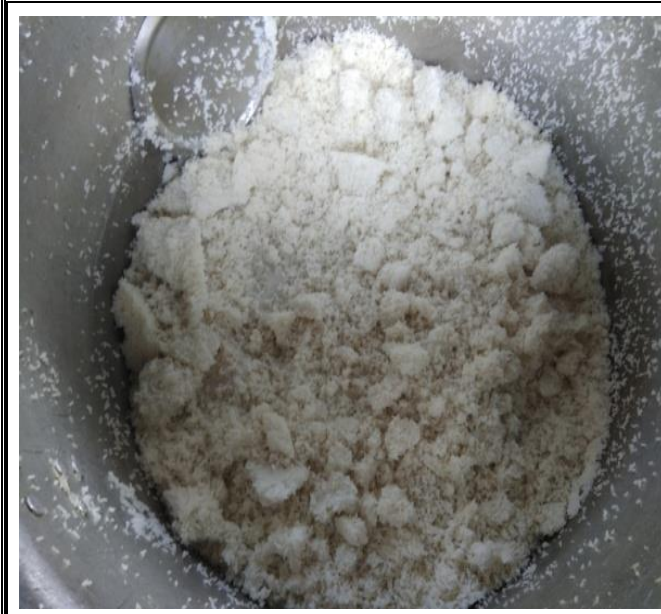
K. Uma Devi (Team Leader)

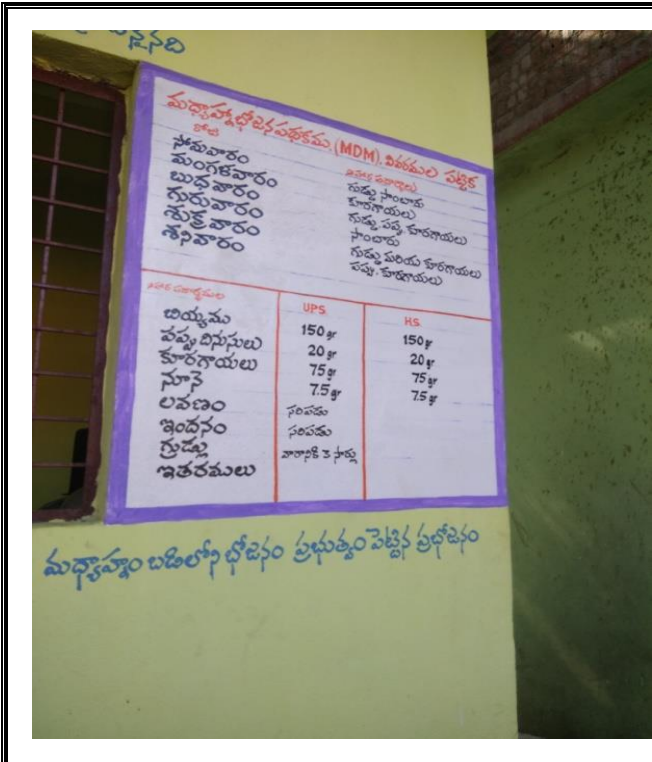
Glimpse from the Field

Cooking Process













Annexures

ANNEXURE I

School wise details of Attendance and Avg. children availed MDM during last ten days District Karimnagar

S No.	Name of the school	Enrol	Last 10 days attendance										Avg	% to Enrol
			Day 1	2	3	4	5	6	7	8	9	10		
1	ZPHS Boys Manakordur	247	184	169	178	188	192	197	193	212	208	207	193	78%
2	ZP Girls Manakordur	199	139	117	144	116	162	161	148	158	171	146	146	73%
3	MPPS Manakordur	133	104	92	107	99	107	91	123	118	123	117	108	81%
4	ZPHS Chenjarla	39	29	25	32	24	28	30	29	30	21	26	27	70%
5	ZPHS Tadikal	129	87	79	90	102	99	105	96	102	105	97	96	75%
6	MPS Tadikal	111	81	80	87	93	101	103	91	91	89	78	89	81%
7	MPPS Polampally	83	66	60	60	65	60	65	60	59	68	59	62	75%
8	ZPHS Polampally	126	99	95	104	103	108	106	100	97	90	100	100	80%
9	MPUPS Ramkrishna Colony	239	211	197	194	203	225	214	211	207	196	207	207	86%
10	MPPS Parlapally	115	102	95	98	99	98	95	85	73	75	82	90	78%
11	ZPHS Parlapally	153	135	141	139	135	145	138	138	124	114	127	134	87%
12	ZPHS Nustulapur	151	106	84	102	121	119	112	145	124	121	112	115	76%
13	MPPS Velichala	55	41	36	33	37	39	44	42	36	42	45	40	72%
14	ZPHS Velichala	43	29	25	27	30	32	36	38	31	35	34	32	74%
15	MPPS Deshrajpal	86	64	71	71	74	72	75	75	73	77	78	73	85%
16	MPUPS Kokkerakunta	54	42	38	30	39	49	50	33	51	49	48	43	79%
17	ZPHS Deshrajpally	39	31	29	31	31	31	34	29	36	35	27	31	81%
18	ZPSH Ramadugu	70	39	40	47	39	49	52	54	56	46	50	47	67%
19	ZPHS Gopal Raopet	146	113	115	106	107	114	121	119	111	117	112	114	78%
20	MPPS Gopal Raopet	146	103	115	106	103	111	105	126	122	116	131	114	78%
21	ZPHS Nagunoor	239	192	177	181	183	213	216	204	195	208	205	197	83%
22	MPPS Nagunoor	150	122	118	124	123	125	122	125	125	122	122	123	82%

S No.	Name of the school	Enrol	Last 10 days attendance										Avg	% to Enrol
			Day 1	2	3	4	5	6	7	8	9	10		
23	ZPHS Ragampeta	152	132	109	90	118	126	139	132	132	120	119	122	80%
24	MPPS Ragampeta	148	115	123	120	130	125	114	89	102	112	129	116	78%
25	ZPHS Arnakonda	212	178	168	182	181	173	167	162	160	163	182	172	81%
26	MPPS Chopadandi	139	116	120	122	118	83	116	80	80	93	103	103	74%

ANNEXURE II

**School wise details of Attendance and Avg. children availed MDM during last ten days
District Warangal (Urban**

S No.	Name of the school	Enrol	Last 10 days attendance										Avg	% to Enrol
			Day 1	2	3	4	5	6	7	8	9	10		
1	ZPPSS Madikonda	206	149	157	148	120	139	145	150	138	161	156	146	71%
2	MPPSS Madikonda	165	144	134	134	138	112	127	134	126	103	121	127	77%
3	ZPP Sr. Schools	142	133	131	132	120	86	108	113	128	118	111	118	83%
4	MPPS Penddapolal	108	78	65	89	83	68	69	80	88	95	80	80	74%
5	ZPPSS Thatikayala	74	47	47	37	46	46	53	53	39	55	55	48	65%
6	MPPS Thatikala	47	33	33	33	30	32	27	35	23	37	33	32	67%
7	ZPHS Girls Uppal	104	75	89	82	72	87	78	94	80	76	75	81	78%
8	UPS Deshrampally	75	61	65	63	52	54	58	69	62	71	64	62	83%
9	ZPHS (Girls)	119	108	102	106	101	77	87	85	92	94	85	94	79%
10	MPPS Gudur	132	93	106	91	91	87	110	113	120	120	119	105	80%
11	ZPHS Shanigaram	114	78	99	92	81	74	76	92	97	95	92	88	77%
12	PS Shenigaram	36	33	33	30	30	33	31	35	35	34	33	33	91%
13	ZPHS Hasanparthy Girls	219	158	170	167	160	160	161	182	179	168	171	168	77%
14	ZPHS Hasanparthy Boys	48	32	28	27	21	27	31	35	36	29	33	30	62%
15	GPS Laskarbazar	353	256	253	255	236	250	257	264	260	249	230	251	71%
16	GPS Hanmankonda	345	251	247	226	258	246	271	274	275	268	251	257	74%
17	GPS Shyamapet	207	171	171	175	170	170	165	160	173	175	170	170	82%
18	GHS Subedari	206	140	138	135	128	123	123	133	140	135	143	134	65%
19	GPS Markazi	437	340	338	360	329	217	330	327	360	380	361	334	76%
20	GHS Markazi	599	536	523	515	494	508	530	519	512	504	512	515	86%
21	GPS Subedari	161	104	107	109	111	123	130	138	131	121	122	120	74%
22	GHS Shyamapet	117	97	97	102	85	84	94	97	101	97	95	95	81%

**School wise details of Infrastructure facilities
District Karimanagar**

S No.	Name of the school	Display Menu	MDM Logo	Availability of Pucca Kitchen	Fuel used	Availability of KD	Fire Extinguisher	Availability of eating plates	No. of CCH engaged	Availability of Health card	Emergency plan	Tasting of meals
1	ZPHS Boys Manakordur	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes
2	ZP Girls Manakordur	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
3	MPPS Manakordur	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
4	ZPHS Chenjarla	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
5	ZPHS Tadikal	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes
6	MPS Tadikal	Yes	Yes	No	LPG	Yes	No	Yes	2	Yes	Yes	Yes
7	MPPS Polampally	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
8	ZPHS Polampally	Yes	Yes	Under Construction	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
9	MPUPS Ramkrishna Colony	Yes	Yes	Yes	LPG	Yes	No	Yes	3	Yes	Yes	Yes
10	MPPS Parlapally	Yes	Yes	Yes	LPG	Yes	No	Yes	2	Yes	Yes	Yes
11	ZPHS Parlapally	Yes	Yes	Yes	LPG	Yes	No	Yes	2	Yes	Yes	Yes
12	ZPHS Nustulapur	Yes	Yes	No	Fire Wood	Yes	No	No	2	Yes	Yes	Yes
13	MPPS Velichala	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
14	ZPHS Velichala	Yes	Yes	Yes	Fire	Yes	No	Yes	2	Yes	Yes	Yes

S No.	Name of the school	Display Menu	MDM Logo	Availability of Pucca Kitchen	Fuel used	Availability of KD	Fire Extinguisher	Availability of eating plates	No. of CCH engaged	Availability of Health card	Emergency plan	Tasting of meals
					Wood							
15	MPPS Deshrajpal	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
16	MPUPS Kokkerakunta	Yes	Yes	No	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
17	ZPHS Deshrajpally	Yes	Yes	Yes	LPG	Yes	No	Yes	2	Yes	Yes	Yes
18	ZPSH Ramadugu	Yes	Yes	No	Fire Wood	Yes	No	No	4	Yes	Yes	Yes
19	ZPHS Gopal Raopet	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	4	Yes	Yes	Yes
20	MPPS Gopal Raopet	Yes	Yes	No	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
21	ZPHS Nagunoor	Yes	Yes	No	LPG	Yes	No	Yes	4	Yes	Yes	Yes
22	MPPS Nagunoor	Yes	Yes	No	LPG	Yes	No	Yes	2	Yes	Yes	Yes
23	ZPHS Ragampeta	Yes	Yes	No	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes
24	MPPS Ragampeta	Yes	Yes	No	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes
25	ZPHS Arnakonda	Yes	Yes	Yes	LPG	Yes	No	Yes	3	Yes	Yes	Yes
26	MPPS Chopadandi	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes

**School wise details of Infrastructure facilities
District Warangal (Urban)**

S No.	Name of the school	Display Menu	MDM Logo	Availability of Pucca Kitchen	Fuel used	Availability of KD	Fire Extinguisher	Availability of eating plates	No. of CCH engaged	Availability of Health card	Emergency plan	Tasting of meals
1	ZPPSS Madikonda	Yes	yes	No	Fire Wood	Yes	No	Yes	3	Yes	Yes	Yes
2	MPPSS Madikonda	Yes	Yes	No	Fire Wood	Yes	No	No	3	No	Yes	Yes
3	ZPP Sr. Schools	Yes	Yes	No	Fire Wood	Yes	No	No	3	Yes	Yes	Yes
4	MPPS Penddarendral	Yes	Yes	No	Fire Wood	Yes	No	Yes	1	No	No	Yes
5	ZPPSS Thatikayala	Yes	yes	Yes	Fire Wood	Yes	No	No	2	Yes	No	Yes
6	MPPS Thatikala	Yes	yes	Yes	Fire Wood	Yes	No	No	2	Yes	No	Yes
7	ZPHS Girls Uppal	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
8	UPS Deshrajpally	Yes	Yes	Yes	LPG	Yes	No	Yes	1	No	Yes	Yes
9	ZPHS (Girls)	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	2	Yes	Yes	Yes
10	MPPS Gudur	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	3	No	No	Yes
11	ZPHS Shanigaram	Yes	Yes	No	Fire Wood	Yes	No	Yes	4	Yes	Yes	Yes
12	PS Shenigaram	Yes	Yes	No	Fire Wood	Yes	No	Yes	2	Yes	No	Yes
13	ZPHS Hasanparthy Girls	Yes	Yes	No	Fire Wood	Yes	No	Yes	4	Yes	No	Yes
14	ZPHS Hasanparthy Boys	Yes	Yes	No	Fire Wood	Yes	No	Yes	2	Yes	No	Yes
15	GPS Laskarbazar	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	4	Yes	No	Yes
16	GPS Hanmankonda	Yes	Yes	No	Fire Wood	Yes	No	Yes	4	Yes	No	Yes
17	GPS Shyamapet	Yes	Yes	Yes	LPG	Yes	No	Yes	3	Yes	No	Yes
18	GHS Subedari	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	4	Yes	No	Yes
19	GPS Markazi	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	4	Yes	No	Yes
20	GHS Markazi	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	6	Yes	No	Yes
21	GPS Subedari	Yes	Yes	Yes	Fire Wood	Yes	No	Yes	3	Yes	No	Yes
22	GHS Shyamapet	Yes	Yes	Yes	LPG	Yes	No	Yes	3	Yes	No	Yes