

A Study of Best Practices in the Implementation of Mid-Day-Meal Programme in Rajasthan

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LIST OF ABBREVIATIONS USED IN THE STUDY

ANM	Annapurna Mahila
ABO	Additional Block Education Officer
BDO	Block Development Officer
BEO	Block Education Officer
BO	Block Officer
RD&PRD Department	Rural Development and Panchayati Raj Department
CEO	Chief Executive Officer
CUTS	Consumer Union and Trust Society
DSO	District Supply Officer
FAQ	Fair Average Quality
FCI	Food Corporation of India
GoR	Government of Rajasthan
GoI	Government of India
MDM	Mid Day Meal
MDMS	Mid Day Meal Scheme
MME	Mid Day Meal Evaluation
MPR	Monthly Progress Report
NGOs	Non Government Organization
PR	Panchayati Raj
PRI	Panchayati Raj Inspector
RD	Rural Development
SIERT	State Institute of Educational Research and Training
SMC	Steering and Management Committee
UNICEF	United Nations Children's Fund
VLW	Village Level Women
VLC	Village Level Committee

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SECTION : I

INTRODUCTION

1.1 Profile of the State

Rajasthan is the largest state of the India in terms of area. It covers an area of 342,269 km². The Indus Valley Civilization, one of the world's first and oldest civilizations centered at Rajasthan. Kalibangan in Hanumangarh district, Rajasthan was a major provincial capital of the Indus Valley Civilization. Traditionally the Rajputs, Jats, Bhils, Ahirs, Gujars, Meenas and some other tribes made a great contribution in building the State of Rajasthan. All these tribes suffered great difficulties to protect their culture and the land. Millions of them were martyred for this land. The earlier contributions of warriors and protectors of the land Jats, Bhils, Gujars and Meenas were neglected and lost in history.



The main geographic features of Rajasthan are the Thar Desert and the Aravalli Ranges, which runs through the state from southwest to northeast, almost from one end to the other, for more than 850 km. The Aravalli Ranges are one of the world's oldest

mountain ranges. The Aravali ranges cradle the only hill station of Rajasthan, Mount Abu, and its world-famous Dilwara Temples, a sacred pilgrimage for Jains.

Most of the region of Rajasthan is covered by the Thar Desert, which extends into adjoining portions of Pakistan. Thus Rajasthan has a critical position for India as it constitutes India's Border. The Aravalli Range and the lands to the east and southeast of the range are generally more fertile and better watered. The north-western portion of Rajasthan is generally sandy and dry. The climate of this state is generally dry. The monsoon is during July-August.

Rajasthan is divided into 33 districts and seven divisions:

- Ajmer Division: Ajmer, Bhilwara, Nagaur, Tonk.
- Bharatpur Division: Bharatpur, Dholpur, Karauli, Sawai Madhopur.
- Bikaner Division: Bikaner, Churu, Ganganagar, Hanumangarh.
- Jaipur Division: Jaipur, Alwar, Jhunjhunu, Sikar, Dausa.
- Jodhpur Division: Barmer, Jaisalmer, Jalore, Jodhpur District, Pali, Sirohi.
- Kota Division: Baran, Bundi, Jhalawar, Kota.
- Udaipur Division: Banswara, Chittorgarh, Pratapgarh , Dungarpur, Udaipur, Rajsamand

Major cities of the Rajasthan are Jaipur, Jodhpur, Udaipur, Kota, Ajmer, Bikaner, Sikar, Churu, Bharatpur, Bhilwara, Alwar, Sri Ganganagar ,Pali,Makrana, Bundi, Chittorgarh , Didwana, Sujangarh, Nagaur and Sikar.

As per the 2001 Census, the population of Rajasthan is 56.47 million. The percentage of literacy in the State is 61.03%. In Rajasthan, Hindus constitute 88.8% of the population. Muslims make up 8.5%, Sikhs 1.4% and Jains 1.2% of the population. Rajasthan state is also populated by Sindhis, who came to Rajasthan from Sindh province (now in Pakistan) during the India-Pakistan separation in 1947.

The mother tongue of the majority of people in Rajasthan is Rajasthani. Rajasthani and Hindi are the most widely used languages in Rajasthan. The people also use indigenous Rajasthani Language. After independence, Rajasthani was used as a medium of instruction, along with Hindi and English, in some schools. Some other languages used in Rajasthan are Sindhi and Punjabi.

SECTION : II

IMPLEMENTATION OF MID-DAY MEAL IN RAJASTHAN

2.1 The Supreme Court Direction

The Scheme 'National Programme of Nutritional Support to Primary Education' commonly known as Mid-Day Meal Scheme was launched on the 15th August, 1995 on nation wide scale by the Department of Elementary Education and Literacy, Ministry of Human Resource Development, Government of India. However, the scheme was implemented in Rajasthan with effect from 2002 in compliance with the Supreme Court orders. In April 2001, People's Union for Civil Liberties (Rajasthan) initiated the now famous right to food litigation. This public interest litigation has covered a large range of issues relating to right to food, but the best known intervention by the Court was on mid-day meals. In one of its many directions in the litigation the Supreme Court directed the government to fully implement its scheme of providing cooked meals to all children in primary schools. This landmark direction converted the mid-day meal scheme into a legal entitlement, the violation of which can be taken up in the court of law. The direction and further follow-up by the Supreme Court has been a major instrument in universalising the scheme.

Mid-Day-Meal Programme is being implemented by Mid Day Meal Directorate under Administrative Control of Rural Development and Panchayati Raj Department in Rajasthan. Mid-Day-Meal is being provided to all eligible students studying in 82007 government and government- aided schools, and also schools run by local bodies and EGS /AIE centres. State Government started providing cooked meal in mid-day-meal programme since July, 2002 from State budget. To provide cooked meal, the State Government was providing Rs. 0.50 per student per day for conversion charges since July 2002. Under this programme the recipes were ghooghari (mixture of gur/jaggery and boiled wheat), dalia etc.

From January, 2005 cooking conversion cost was increased to Rs. 1.50 per student per day. The new recipes were Dal-Bati, Dal-Roti, Roti-Sabji, Sweet / Namkeen Rice, Khichdi, Dalia, Pulav etc. From March 2, 2006 cooking conversion cost was further increased to Rs. 2/- per student per day for primary students. From 1 October 2007, the

government also started giving Rs. 2.5 per student as cooking assistance for upper primary students. Under this scheme, the government provides 100 gram food grain (wheat or rice) per child per school per day, free of charge and Rs. 1.00 per student per day toward cooking conversion costs. There is provision to provide seasonal fruit once a week. The State Government also contributes Rs. 1.00 per student per day towards cooking conversion charges. The infrastructure for the MDMS is supposed to be developed by the State Government from funds available under the scheme. Cooked meals according to menu based on preferences of children and local availability of raw material and decided by a district level committee are being given to the children.

Earlier the students of class I to V were benefited with this scheme, in Oct 2007 the Government of India announced to enhance the programme up to Class VIII in Educationally Backward Blocks **but Government of Rajasthan decided to provide MDM to all students** up to class VIII from own budget. The expenditure of cost of food grains, transportation and cooking cost was being borne by Government of Rajasthan in non-educationally backward blocks during the year 2007-08. Currently, Rs. 2.08 and Rs. 2.60 is the assistance for primary and upper primary students respectively. There is provision to provide seasonal fruits once a week along with mid-day-meal. The number of children who participated in the programme is given below in Table 2.1:

Table 2.1

Number of Children (Class, Category and Gender wise) who Participated in the programme.

S. No.	Class	Gender		Total (3+4)
		Male	Female	
1.	Class I	864473	861234	1725707
2.	Class II	692888	708576	1401464
3.	Class III	587147	603756	1190903
4.	Class IV	494889	494259	989148
5.	Class V	466692	452895	919587
6.	Class VI	445764	373132	818896
7.	Class VII	392576	302279	694855
8.	Class VIII	356288	270779	627067
Total		4300720	4073914	8374627

Central Assistance received and utilized towards (a) cooking costs, (b) kitchen shed construction, (c) procurement of kitchen devices, (d) management, monitoring and evaluation, (e) transport subsidy:

At present, cooking assistance @ Rs. 2.08 is being shared by GOI @ Rs. 1.58 per student and GOR @ Rs. 0.50 per student per day for primary students @Rs. 2.60 per student (GOI 2.10/- & GOR 0.50) for upper primary students. Assistance for construction of kitchen cum store @ Rs. 60000/- and procurement of cooking devices etc @ 5000/- per school is also being given by GOI.

During the year 2007-08, GOI has provided assistance as per details given below (up to 13.02.08):

Table 2.2: Assistance by the Government of India

Sl. No.	Date	Head	Amount (In lakhs)	Remarks
1.	25.05.07	Cooking conversion cost	12162.70	Class I to V
2.	28.09.07	Cooking conversion cost	4267.22	Class VI to VIII
3.	23.11.07	Cooking conversion cost	12162.70	Class I to V
4.	23.03.07	Cooking equipment & utensils	383.85	Class I to V
5.	28.11.07	Kitchen construction	253.20	Class I to V
6.	29.11.07	Kitchen construction	1113.60	Class I to V
7.	22.02.07	Kitchen construction	2033.40	Class I to V
8.	30.01.08	Kitchen construction	7600.20	Class I to VIII
9.	18.07.07	MME	291.69	Class I to V
10.	23.10.07	MME	109.00	Class VI to VIII
11.	08.11.07	Cooking equipment & utensils	128.35	Class I to V
12.	08.01.08	MME	301.39	Class I to V
13.	30.01.08	Kitchen Construction	2469.00	Class VI to VIII
Total			43276.30	

Earlier, Transportation subsidy was directly released by GOI to the State Nodal Transport Agency without intimation to GOR. In current scenario the subsidy is directly released to State by GoI and then it is paid to Food Dept (State Nodal agency for Transportation).

State budget provisions and expenditure in 2007-08 towards (a) reimbursement of Central Assistance (b) State contribution.

During the year 2007-08 following were the budget provisions for implementation of MDM programme.

Table 2.3: Budget allocation (Rs. in lakh) (Plan Head)

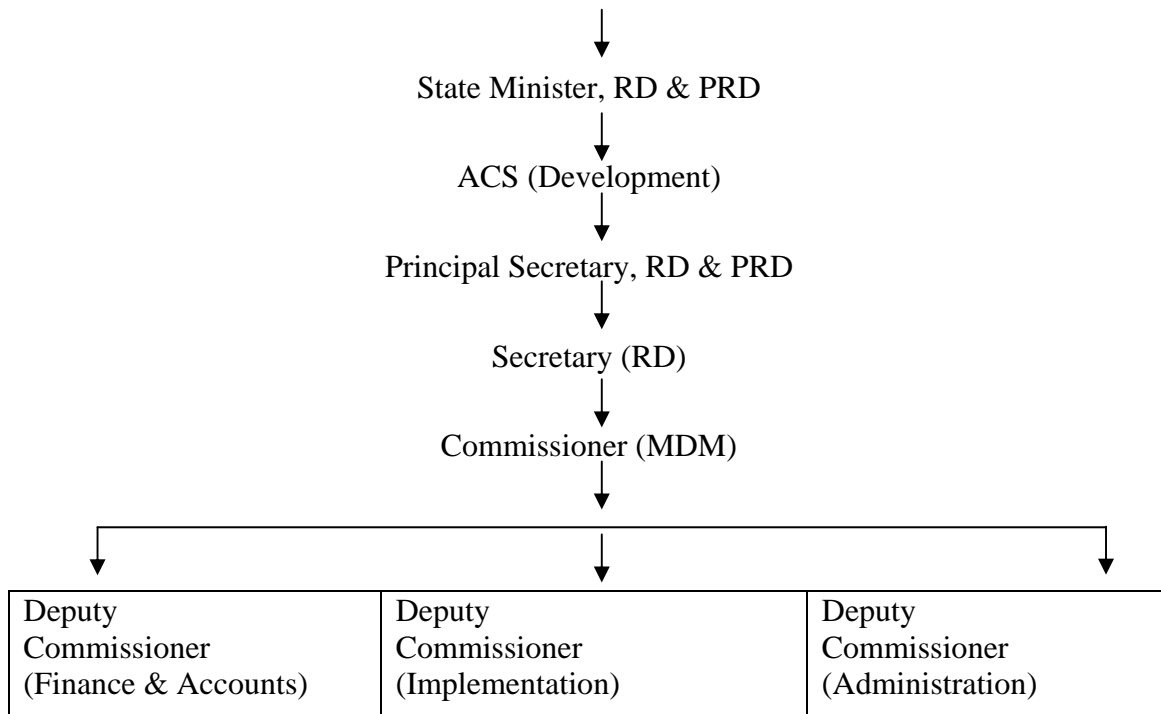
Year	Provision of MDM in State Budget		
	B.E. (CSS)	State Head	Expenditure in State Head (lakh)
2004-05	13151.22	7500.00	7500.00
2005-06	11479.63	10000.00	8000.00
2006-07	19087.03	18000.00	9000.00
2007-08	32902.71	9500.00	6000.00

2.2 The Administrative set up at State and District Level

A separate Directorate, Mid-Day-Meal Programme, has been established to effectively monitor the implementation and functioning of the programme in Rajasthan. The flow chart given below gives us an idea about the administrative set up for the mid-day meals provision at State level and District level.

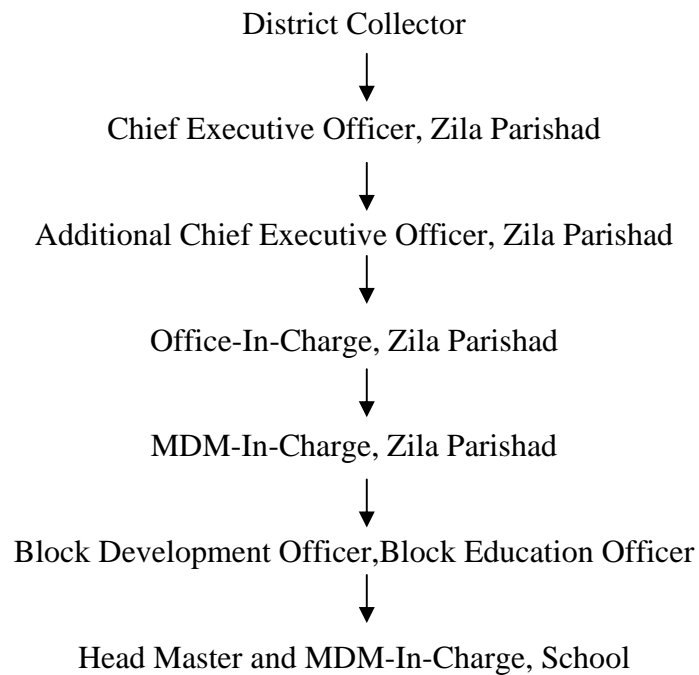
◆ Administrative setup – State Level

Minister, Rural Development & Panchayati Raj Department (RD&PRD)



◆ District Level

At the District level, it is as follows:



2.3 Provision of Infrastructure for the Programme

The State Government is making all possible efforts to improve the infrastructure for the programme. The summary of availability of infrastructure is as follows:

Table 2.4 : Availability of Infrastructure for MDM Programme in Schools

S.No.	Item	No. of Schools
1	Kitchen Sheds	47,890
2	Availability of Utensils	65,886
3	Drinking Water Facility	75,976
4	Gas Based Cooking	3,200

2.4 Nutrition Status, including Data on Malnutrition, Anemia, Vitamin and other Micro-nutrient Deficiencies.

Specific study regarding nutrition status of students taking Mid Day Meal has not been carried out by the Rural Development and Panchayati Raj Department. However, Medical and Health Department of the State carries out medical check-up of the students and deficient students are given medical aid and micro-nutrients such as Vitamin A, iron, folic acid, multi-vitamin, De-worming tablets etc. Every deficient

student is provided micro-nutrients for 100 days. During the year 2005-06 the Department has provided Rs. 15.92 crores for this activity to Medical and Health Department for benefiting approximately 22 lakh students. During the year 2006-07, 22.37 lakh students were given aid for medical and micro-nutrients. To fund this requirement, Mid Day Meal Directorate provided a sum of Rs. 09.62 crores from the Mid Day Meal State Budget for procurement and distribution of micro-nutrients. During the year 2007-08, Medical and Health Department did health checking campaign and also provided required medicine etc. to deserving students. According to third quarterly evaluation and assessment report (Phase III) of SIERT, parents, SMC Members as well as Heads of the School believe that MDMS has a positive impact on students health and improves the health of students. They also feel that the diet given in MDM is nutritive.

2.5 Adherence to Supreme Court Guidelines Regarding Employment of ST/SC/OBC Cooks

The State is very well trying to adhere to the guidelines by the Supreme Court regarding appointment of the SC/ST/OBC cooks for the provision of mid-day meals in the schools. . The summary of appointment of cooks according to the category is as follows:

Table 2.5 : Appointment of Cooks (Category-wise)

Sl. No.	Category	Percentage of Cooks
1	ST	11.41
2	SC	19.41
3	OBC	53.18
4	General	16.00

2.6 Food Grains Management, including adequacy of allocation, timeliness of lifting, transportation and distribution, and suitability of storage at different levels

2.6.1 Food Grain Supply Chain

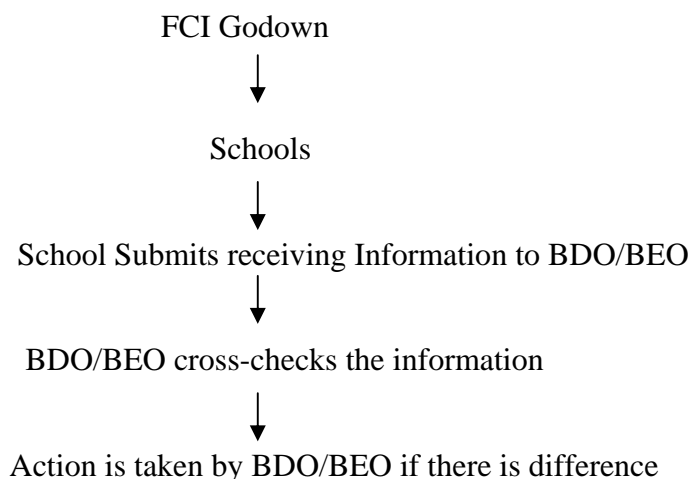
Management of food grains is done to ensure fair average quality-grains are provided. The Panchayati Raj Department after collecting information from the districts sends the state's requirements of food grain (including an estimate for the anticipated enrolment for the next academic session) to the Food Ministry of the Government of India by 31 January of each year. Claims for allocation of food grains are submitted on time to the

Government of India. Immediately after receiving allocation from Government of India, the Districts are informed about their entitlement of food grains. Guidelines issued by the Department are self explanatory and all Districts follow the Government instructions. For the food grain transportation system in Rajasthan, earlier RAJFED was designated as State Nodal Transportation Agency. From year 2007-08, Food and Civil Supply Department was designated as state nodal transportation agency in place of RAJFED. Food grains are lifted before the commencement of every month. For example, for implementation of Mid Day Meal Programme for the month of February 2008, food grains are supplied to the schools by the end of January 2008. Sometimes food grains are lifted to cater the requirement of two months.

In order to get the food grains:

- CEO, Zila Parishad provides monthly requirement to DSO.
- District Collector/CEO Zila Parishad/District Elementary Education Department issues an authorization letter by deputing one officer for every Block.
- A Committee constituted for ensuring FAQ of food grains first inspects the FCI Godowns and approve the lots to be lifted.
- After the recommendation of this Committee, food grains are lifted by transportation agency. This work is ensured by District Supply Officer.
- Transportation agency picks up the food grains according to Block-wise requirement.
- Block level transportation agency distributes the food grains at door-step of every school.
- In case food grains are to be stored, then they are kept in a godown under double-lock system. One key of the godown remains with BDO/BEO and the other key with the transporting agency.
- Transportation agency submits the food grains distribution receipt to nodal agency at Block level and all such receipts are compiled here.
- Every school submits its food grains receiving information to BDO/BEO. BEO/BDO cross-checks the food grains distribution/ receipt information submitted by two independent sources and in case any difference is found, due action is taken.

- Generally no separate godowns are available at school level. However, Kitchen-cum-stores are being constructed in schools. Under this construction, sufficient space for storage has been designed.



2.7 Calorific/Protein Value of the Mid-Day Meal Provided

Different recipes are being served on different days of the week on a rotational basis. A seasonal fruit/sweet/any extra item and a meal according to the local demand and practice is also being provided once a week. Varied food is being served every day as per details given below:-

Table 2.6 : Food Menu for MDM Programame at Schools

S.No.	Day	Menu	Calorific value	Protein (grams)
1	Monday	Chapatti – vegetable	436	11.8
2	Tuesday	Dal, vegetable/rice	583	15.4
3	Wednesday	Khichdi (Dal, rice, vegetable etc.)	496	13.1
4	Thursday	Chapatti- Dal	575	20.2
5	Friday	Dal-Bati	602	21.4
6	Saturday	Chapatti- vegetable	450	12.0
	Average	Class I to V	507	15.6

Food grains are used @ 100 gm. for primary students and 150 gm. for upper primary students. The food being served in MDMS contains a minimum of 450 calories and 12 gram protein (for class I to V students) and 700 calories and 20 gram protein (for class VI to VII students). The variety in the food being served has been widely appreciated and also sustains the interest of the students. During the present visit also many of the

children, parents and community members pointed out that they were getting good meals at the schools and they were not able to get such good food at home.

The students are being provided food through the centralized kitchen functioning at the school level and through the system of decentralized kitchens. The percentages of students covered under MDM Scheme vide decentralized and centralized kitchens are as follows:

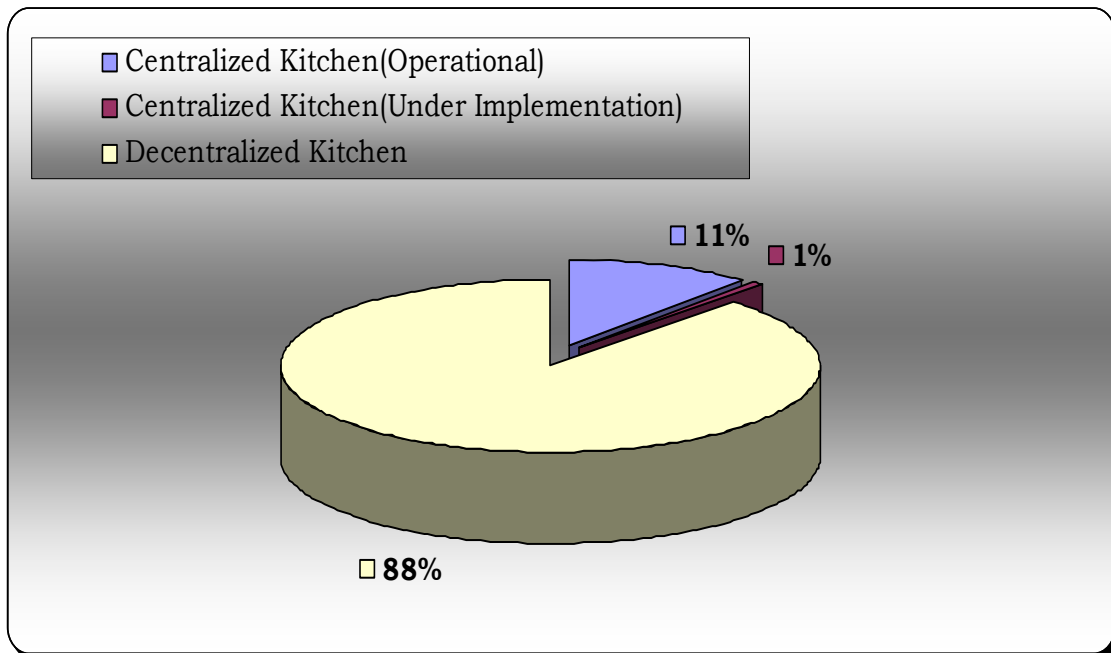


Figure – 2.1: Students Covered under MDM vide decentralized and centralized kitchens

2.8 Different Schemes for Mid –Day Meal Provision

There are following schemes and initiatives for the provision of mid –day meals to the Children:

(i) MDM Trust:-

MDM trust has been constituted under the chairmanship of Chief Secretary. This trust has collected donations of about Rs. 1 crore. To facilitate the donors, the trust has been registered. This trust is supplementing the government efforts in improving available infrastructure and by value addition in the meals being supplied.

(ii) Building Public Private Partnership

Various NGOs are invited by the State Government to contribute for betterment of MDMS. These NGOs have to establish a modern mechanized centralized kitchen catering minimum of ten thousand students. Presently there are 26 centralized kitchens operational and 2 are in the pipeline. These NGOs have to act according to the MOU signed. Only such NGOs are allowed to participate in programmes that are capable of adding minimum 50 paisa per day per student from their own resources.

A policy for attracting Public Private Partnership in the programme was also launched by the Government in January, 2006. Commendable achievements have been made in attracting Public Private Partnership in the programme. Corporate supported NGO/Trusts, which are capable of adding their own resources, are being encouraged. Akshya Patra Foundation, Naandi Foundation, Adanya Chetna Trust, Havells India Ltd., Hindustan Zinc Ltd., DSCL Kota (Shree Ram Group) are some Trusts/Corporate who have already partnered with the Government in this regard.

Presently 9.43 lakh children in more than 8107 schools are being supplied hot cooked meals prepared under hygienic conditions from 26 mechanized centralized kitchens, set up by charitable trusts and NGOs. Proposals for feeding an additional 60,000 children by means of 2 more centralized kitchens are in the pipeline. The list of the Centralised Kitchen that are functional in the State and those which are under implementation is given in Annexure I. It was expected that by the end of December 2008 more than 10 lakh children would be supplied hot meals cooked from these mechanized kitchens under extremely hygienic conditions. This is the highest such achievement amongst all states in the country.

To enhance the PPP one policy was devised on 17-01-06. The salient features of the policy are as follows:-

- The selection of Donors, NGOs and Trust etc is done by District Administration on the basis of the complete certification of objectives, reputation and competencies of the organization.
- An NGO has to put at least an additional amount of Rs. 1/- per student per day from its own resources for value addition in Mid Day Meal.

- No land would be provided to the NGOs for setting up the centralized kitchen. Assistance would be provided to the NGO in the form of food grains and a fixed amount of money per student per day as per cooking conversion cost.
- Preference is given to those organizations that can provide MDM to at least 10,000 students.
- Caterers and contractors are not eligible to be a part of PPP.
- The assistance in cash can be deposited in MDM Trust.
- The organization has to sign a Memorandum of Understanding with District Administration.

The Government is very keen to enhance PPP. Under PPP, centralized kitchens that are being managed by NGOs are listed at Annexure I. The cost of set up of centralized kitchen was borne by these NGOs. The average cost of the meal is about Rs. 3.00 per student per day. All PRIs are requested to regularly inspect the functioning of MDMS. A simple format for checking MDMS has also been designed by the MDM Directorate (Given at Annexure II). Under the Scheme the kitchens of Akshay Patra and Naandi are also regularly visited. In addition to this the schools in which the food is being provided by the Akshay Patra and Naandi are also regularly visited.

(iii) Baal Jeeman Yojna:-

Baal Jeeman Yojna was introduced on 8th May 2008. The objective of the scheme is to mobilize every kind of assistance from each section of the society to enhance the local participation in improving the quality of Mid Day Meal. The assistance may be in cash or kind to support the programme. It can be provided by a person or group of persons through following ways:-

- a. On occasions like ritual ceremonies, social gathering, marriage, birth of child, etc., many sections of the society may arrange a special food or lunch for school children as well along with the community feast.
- b. An extra item along with the meal provided by the Department (for e.g. Special Curry, Fruit, Honey, Sweets, Milk, Curd, Chhachh etc.)

- c. Any type of edible ingredient which can be used to prepare meal for the students such as; ghee, edible oil, pulses, spices, sugar etc.
- d. Any assistance in cash or kind to improve the infrastructure of the programme.

To maintain the records of the assistance and to evaluate the significance of Yojna, one format “**Baal Jeeman Assistance – VII**” is designed. All the blocks maintain the school-wise records of the assistance received and send the information to the District. District sends the evaluation report to the State. The person who donates under this scheme is given the title of Bhamashah. The name of Bhamashah is displayed in the notice board of the school and along with that the donation given by him/her is also mentioned. The purpose for which the donation is used is also mentioned.

क्र.सं.	नाम/पता	वस्तु	कीमत
1.	कक्षा 8 बेंच सत्र-1998-99	1 पेंसा	1100/-
2.	कक्षा 8 सत्र 99-2000, दयाराम जांगिड	6x4 की टेबिल (1)	2000/-
3.	श्री बाबू लाल प्रजापत 2000-01	लकड़ी की कुर्सी (2)	650/-
4.	मकसुन लाल सीताराम अग्रवाल	फर्श (1)	1700/-
5.	नंशीधर नन्दलाल अग्रवाल	फर्श (1)	1700/-
6.	कक्षा 8 बेंच सत्र 2000-01	लाइब्रेरी सैल्फ	1400/-
7.	श्रवण कुमार अग्रवाल सत्र. 2002	प्रतिभावाहन व गरीब छात्र छात्राओं को धानवृत्ति	2507/-
8.	सदत लाल प्रजापत सत्र 2002	पैशाब घर में फर्श	600/-
9.	प्रभाती लाल श्रवण कुमार ठेकेदार सत्र-2002	लकड़ी की कुर्सी-2 भोज-2	1300/-
10.	कक्षा 8 बेंच सत्र 2001-02	सक बड़ा बक्सा	1300/-
11.	पैरा टीचर द्वारा 2004-05	1 पेंसा	1300/-
12.			

Figure 2.2: List of Donors and Donation given displayed in School Notice Board

(iv) Annapurna Women Co-Operative Society (AMSS)

A group of women (called as Annapurna Mahila Sahkari Samiti or in other words Annapurna Women Cooperative Society) is also providing mid day meal in 2 panchayats of every Block. Annapurna Mahila Sahkari Samiti (AMSS) was promoted to give a new approach to involve local mothers, women in implementation of MDM programme in November 2005. AMSS is a society registered under Rajasthan Co-operative Society Act. It's a Society of dedicated women who want to serve the society and provides them a launching pad to make their own identity. Minimum 15 members are there in a society. Presently 421 Annapurna Mahila Sahkari Samiti are providing meals in approximately 3070 schools benefiting more than 3.5 lakh students. Regular

and monthly review meetings are being conducted by the society members to improve the working and service status of the Society.

Presently these societies are working in rural areas. There should be AMSS in 2 Gram Panchayat of each block of a district. All schools of one Gram Panchayat can be served by one AMSS. Presently AMSS are providing MDM to children in 3334 schools approximately.

(v) School Development Management Committee Schools

In these schools the School Development Management Committee appoints the cooks. The Committee comprises of school headmaster, community members such as village sarpanch and parents. The cooking conversion cost is normally given to the cook. The cook is responsible for buying the ingredients for cooking the food out of this money. The food grain supply provided by the government is used for cooking.

(vi) Schools Adopted by Private Companies

Certain schools are adopted by private companies. One such school adopted by the Bharati Airtel Group was visited by the investigator. The food grain supply and funds provided by the government for mid-day meals are used. The Private Company in this case was doing value-addition to the food.

2.9 System for procuring cooking ingredients (fuel, condiments, oil, etc.)

Mid Day Meals are being provided to every eligible and present student. The students are being provided either meal cooked at centralized kitchen or meal cooked at school level. Cooking ingredients for **centralized kitchen** are purchased by the concerned NGO. Ingredients for **decentralized** cooking are locally purchased by the cook of the school or any authority in schools from the local markets. Schools in which Annapurna Women Cooperative Societies (AWCS) are providing MDM, Society arranges all required ingredients.

2.10 System for cooking, serving and supervising mid day- meals in the school.

In case of the centralized kitchen such as Naandi Foundation and Akshay Patra transportation of the cooked meals to the schools is done by the concerned NGO

running/operating centralized kitchen. In decentralized/school cooking, the meals is cooked by a local resident preferably a women. Under the Annapurna Women Cooperative Societies meal is cooked either at school or Panchayat/village level. The meals are then distributed to all schools of the Panchayat/village. A local committee comprising of school headmaster, teacher, representative of Panchayat, a local woman, ANM/VLW, constituted at school level supervise the meal distribution work. School Development and Management Committee is overall responsible for effective implementation of the programme at school level.

2.11 Impact of the mid day meal scheme on retention and drop out rate of the students

According to enrollment figures provided by DPEP during the year 2006-07, there were 12473410 students studying in class I to V in government, government-aided and all private schools. Out of this, a total dropout of 118699 students was reported during year 2006-07. According to third quarterly evaluation and assessment report (Phase III) of SIERT class wise retention (I-V) has increased by almost 13%-15% from 2003-07, but this increase was less than 6% in the session 2007-08. Jaisalmer is the district where enrolment has increased continuously from 2003-08. Udaipur, Sikar and Jholare are the district with more than 80% daily attendance.

2.12 Management, Monitoring and Evaluation System

2.12.1 Management Information System at School, Village / Gram Panchayat, Block, District and State Level

Mid Day Meal (MDM) Programme implementation is the overall responsibility of School Development Management Committee (SDMC) at school level. Head Master/Teacher-in-Charge of MDM maintains the day to day record of the programme. There are only two registers to be maintained at school level. One register for funds (cash book) and second for other details.

Out of the MME funds provided by GOI, permission has been granted to hire one computer with operator at Block level. In this all 237 Blocks are having one extra hand for MDM Programme table works. At the end of the month, every school submits its monthly progress report to nodal school of the area (generally it is upper primary

school located in the village or at Panchayat level). This nodal school further conveys the MPR to Block level Officers. Block level officers compile the reports received from various schools and communicate to District level officers (i.e. Zila Parishad or DEO), who in turn compile the entire district progress and forwards it to the Government. Report received from various districts are compiled at Government level and thereafter, due analysis of the progress is done. All districts are communicated comments about their progress.

Bi-monthly meeting of CEO, Zila Parishad is organized at Jaipur. MDM programme is also reviewed in this meeting regularly. Detailed online software has been developed by the Department. Education Department is also informed about the progress of MDMS regularly.

2.12.2 Software Development

Software has been developed exclusively for MDM Scheme in 2008-09 for making all the reports (related to food grains, funds, infrastructure development, etc.) online. The basic objective of the software is to minimize the paperwork and bring out the progress of the Scheme at a glance. Through this software the latest information regarding the implementation of the programme can be obtained anywhere at any point of time. This software is available on Department's web site (www.rdprd.gov.in) connecting all 32 districts, 237 blocks and 1000 gram panchayats approximately. The project of Software was completed in March, 2008. After several updations and amendments the software became online from 30th May 2008.

In order to have capacity building in this area a comprehensive training programme was organized for all the district and block level officers along with the computer operators and central kitchen managers to improve their competencies according to the requirement. There are three levels for feeding in Software:

The details of the entries made at the different levels are as follows:

1. State level entries include all the important circulars, budget allocation and allocation of food grains. State level analysis and monitoring of the programme can be easily done vide reports submitted by the districts and blocks.

2. District level entries include allocation of food grains, budgetary allocation etc. to the districts and also district level reporting to MDM Commissioner Office.
3. Block level entries include the reporting of each and every school along with the reporting of blocks.
4. Principal Secretary, RD & PR also reviews the MDMS and the progress of software personally every month.

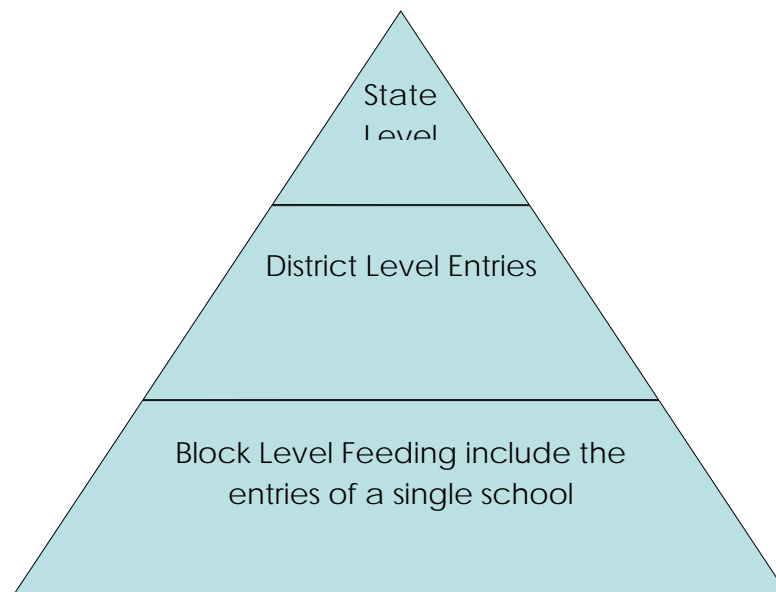


Figure 2.3 : Entries made in the software at different levels

2.12.3 Reporting System

Schools submit their reports to the nodal school .Nodal school submit all reports to Block Education Officer. Block Officer compiles the different reports and conveys to the district. District compiles the information and submits to government. The entire report is analyzed at Directorate. Comments on progress are sent to all districts regularly. Software developed recently for monitoring has been launched. Some blocks and districts have started online reporting.

2.12.4 Inspection System

All district and block level officers regularly inspect the programme. Monthly inspection norms have been fixed for these officers. Secretary-In-Charge of the districts also inspects the programme during their visit to the district. The Performa for inspection is enclosed in the annexure II of this Report. In addition to checking the supply and consumption of food grains on the stock registers, the quantity of food grains available in the store of the school is also physically verified. During year 2007-08, more than 1.50 lakh visits were done by various officers.

Short comings in inspection reports are taken due care of. All elected members are frequently inspecting the programme. Panchayats are also doing monitoring work of the programme. Women and mothers of the students are also checking the programme.

2.12.5 Monitoring System

For effective monitoring of the system, committees at all three levels have been formed. Block and District level committees are meeting every month. Agenda for meeting has been suggested by the Mid Day Meal Directorate. Minutes of district level meetings and MPRs are analyzed regularly at State level. Private Secretary reviews the programme monthly. Chief Secretary and Additional Chief Secretary frequently review the implementation of the programme. The Chief Minister of the State also reviews the programme regularly.

2.12.6 External Evaluation/Study

For external evaluation of the programme, the SIERT's has been appointed as external evaluation agency. Many private NGOs, UNICEF, CUTS etc., have conducted independent evaluation of programme. A team from Planning Commission (Jaipur office) has also evaluated the programme in four districts of Rajasthan as per direction of Planning Commission, Government of India.

SECTION : III

METHODOLOGY

3.1 Objectives

Present study aimed to :

- Study the status of Mid-day meal scheme in the state of Rajasthan
- Identify best practices in the implementation of Mid-day Meal programme in the state.
- Document good practices implementing at the school level

3.2 Methodology Adopted

The data was collected from both the primary and secondary sources. The field study was based on the observations of eleven primary/upper primary government schools in Jaipur in which Mid-Day Meals Scheme was functional. Ten schools were situated in rural area while one was in urban area .The study also covered two centralised kitchens providing mid–day meals to schools in Jaipur. All the eleven sample schools were government schools .However one of them was adopted by the Bharati Airtel Group. Field research consisted of unannounced visits to the schools to observe meal preparation and distribution, and informal discussions with government school teachers, cooks, parents, primary school children, sarpanch and block officers. The selection of sample schools and centralised kitchen for conducting the study was done by the Mid-Day Meals Directorate, Jaipur, Rajasthan. Primary data was collected by using interview schedule, observation schedule and focus group discussions. School Management Committee members (implementing agency), community members, parents, teachers, and students were involved in the focus group discussions. Besides this, observation method was also adopted to note the condition of kitchen-shed, availability of the drinking water facility, availability of water for cooking and cleaning vessels, preparation and distribution of the meal, manners of the children during the time of serving mid-day meals and hygienic conditions in the kitchen and school premises. School data on weekly menu, number of cooks etc. were collected from the headmasters and teachers.

Care was taken to ask questions in a non-suggestive manner, and whenever possible, the accuracy of responses was checked by asking the same question to several people and comparing them with first-hand observation. Since the visit to the schools in which the food was being prepared in the school itself was done while the cook was preparing the school meal, the possibilities of altering its quantity or quality were limited. The visits to the schools in which the food was being provided by the centralised kitchen were made when the food was being served.

In addition to the schools, the observations of the centralised kitchen were also conducted. Discussions with the staff of the centralised kitchens were also conducted. Under the centralised kitchen scheme, the food is cooked at a centralized kitchen and distributed to several schools. The observation of centralised kitchen of Naandi, which is an NGO and centralised kitchen of Akshay Patra were done. The Akshay Patra is working under the Public Private Partnership scheme.

The information regarding the Mid Day Meals Programme was also obtained through discussions with the officials of the Mid Day Meals Directorate. Relevant secondary data like, Annual Work Plan and Budget 2008-09, MDM data, revised guidelines for Mid-day Meal Scheme, and office orders and reports, etc. were collected from the Office of the Mid-Day Meals Directorate, Rajasthan.

SECTION : IV

BEST PRACTICES FOR MID –DAY MEAL PROVISION

4.1 School Development Management Committee Schools

In all the schools visited by the investigator all the cooks were women either from SC community or from ST. The cooks were appointed by the SDMC committee members. The menu is the same in all the schools. Calorific value of the food is about Rs 450 calories. In addition to the food, once a week additional item in the form of fruit is given to the children. Normally on this day of the week the school attendance is more. The menu of the food given to the children was displayed either on the notice-board of the school or it was permanently painted on the school wall near the entrance.

	वार	पोषाहार	दि. 5/7/06 से
1	सोमवार	दाल, रोटी	रोटी, सब्जी
2	मंगलवार	दलिया-मीठा	दाल, चावल
3	बुधवार	सब्जी-रोटी	खिचडी दाल, चावल, सब्जी युक्त
4	गुरुवार	चावल-मीठे	दाल, रोटी, फल
5	शुक्रवार	पुरी-सब्जी	खिचडी (दाल चावल सब्जी युक्त)
6	शनिवार	चावल-नमकीन	रोटी सब्जी

Figure 4.1 : Notice Board in School Displaying the MDM Menu

The principal of all the schools under SDMC scheme kept meticulous records of the receipt of food-grain and funding, daily attendance and number of meals prepared.

दिनांक	उपस्थित	अपस्थित	कुल	अनायास	अपस्थित	कुल
16-11-08	148	41	189	148	41	189
17-11-08	146	43	189	146	43	189
18-11-08	146	43	189	146	43	189
19-11-08	146	43	189	146	43	189
20-11-08	146	43	189	146	43	189
21-11-08	146	43	189	146	43	189
22-11-08	146	43	189	146	43	189
23-11-08	146	43	189	146	43	189
24-11-08	146	43	189	146	43	189
25-11-08	146	43	189	146	43	189
26-11-08	146	43	189	146	43	189
27-11-08	146	43	189	146	43	189
28-11-08	146	43	189	146	43	189
29-11-08	146	43	189	146	43	189
30-11-08	146	43	189	146	43	189
कुल	1047	308	1355	1800	513	2313

कुल उपस्थित छात्र - 1047 + 1800 = 2847 (कुल उपस्थित छात्र)
 कुल अनायास छात्र - 308 + 513 = 821 (कुल अनायास छात्र)

Figure 4.2 : Register showing attendance of children and MDM preparation

The Principal were also responsible for ensuring that the cook was supplied with calculated amount of food grains as per the attendance of the children and that the food was cooked properly. Earlier in all of the schools the children were being given ghogri but now this has been replaced with varied meal plans (khichdi, roti, subji, etc.). The attendance of children along with the food-grain utilized was displayed in the register. The unutilized food-grain was also mentioned in the register.

दिनांक	भोजन	अनायास	कुल	उपस्थित	अपस्थित	कुल
1	12	8	20	12	8	20
2	12	8	20	12	8	20
3	13	11	24	13	11	24
4	13	11	24	13	11	24
5	14	10	24	14	10	24
6	14	10	24	14	10	24
7	15	9	24	15	9	24
8	15	9	24	15	9	24
9	16	9	25	16	9	25
10	16	10	26	16	10	26

Figure 4.3 : Register showing food grain consumption as per number of meals prepared



Figure 4.4 : Room for storing food gains in SDMC Schools

The mid-day meal distribution was being overseen by the teachers. One teacher in all of the schools under the SDMC was entrusted with the responsibility of buying fruits for the children which were being provided once a week. These teachers were also taking the help of one or two children in picking up the fruit basket. The teachers responsible for arranging fruits for children said that buying fruits was not much burdensome, and did not disrupt classroom activities. Meal breaks typically began around 1:00 pm. Teachers in all the schools felt that the meal programme had brought and overall improvement in their school. However, in one of the school's Principal commented that providing ready-made food by centralized kitchen such as that of the Naandi Foundation would accomplish the objectives of the Mid-Day Meal Scheme without the hassle of storing food grains, keeping records, hiring cooks and preparing hot meals within the campus.



Figure 4.5 : Students serving food to other children

In all of the schools children were asked to clean their hands before and after having food. There were either taps or hand pumps in the school. In one of the school's there were posters showing the appropriate method of cleaning the hands displayed on the school notice board.



Figure 4.6 : Poster depicting method of cleaning hands displayed in a schools

The food was being served in the steel plates. In almost all the children were made to sit on the mats spread in front of the corridor of the class rooms. However in one of the schools the children were eating on ground under the trees and in another one they were sitting on the mats laid down in the school grounds . The teachers said that as these children were from rural area, they enjoyed eating food in the open rather than eating in verandah and corridors. The children who had eaten the food were required to clean their plates and give them back.



Figure 4.7 : Student cleaning their utensils after having food

In two of the schools some children were acting as volunteers and serving the other children happily. In all the schools the children were being given a second serving also. In all schools the head masters responded that they got the utensils for cooking the food through the funds provided to them by the government such as DPEP funding. The community members also sometimes donated money to the schools which was used for buying vessels. In all the schools there were kitchen sheds. However cooks did opt for cooking fully or partly outside the kitchens. Basically it was the convenience of the cook that mattered. The men folk were also serving as helping hands in cooking mid-

day meal in time of need. This was seen in case of a school where the cook was not well so her husband and son were cooking the food.

Cooks reported that it took them about two hours to prepare the school meals. The cooks were getting enough firewood to cook meals from adjoining areas .Sometimes the community was also providing firewood to the schools. The cooks were satisfied with the salary. Cooks were interviewed separately from teachers and generally confirmed the information teachers had provided about the management of the meal programme at their school.



Figure 4.8: Students waiting for their turn and having meals together

The cooks in the schools owned by the SDMC were appointed by the School Development Management Committee in which the parents, community members and the Headmasters are also members. In all the schools there was one cook and there was one helper for the cook. BO/BDO pays the cooking conversion cost to the SDMC Schools. The cook at these schools is paid this money. The cook and helper belonged to the same family (such as mother and daughter, mother-in-law and daughter-in-law) and the money was being given to the cook only. A part of the money is used by the cook for buying the cooking ingredients such as spices and the remaining money is the salary of the cook. In all of the schools under the SDMC the cooks were responsible for purchasing extra ingredients such as vegetables, and spices.

4.2 Building Public Private Partnership

Under the Scheme the kitchens of Akshay Patra and Naandi were visited. In addition to this the schools in which the food is being provided by the Akshay Patra and Naandi were also visited.

4.2.1 Akshay Patra:

Akshay Patra was established in the year 2000 for mitigating hunger. The Akshay Patra was initiated by ISKCON in Bangalore, Karnataka in the year 2000. In Rajasthan the ISKCON Bangalore initiated Akshay Patra in November 2004. Akshay Patra serves meals to more than 1,50,000 school children in Jaipur. Akshay Patra feels that “Feeding a hungry child is not charity it is our social responsibility. The Akshay Patra Kitchen is country’s largest mid-day meal kitchen for a North Indian menu. As an applauding towards its initiatives, the Akshay Patra got the Independence Day Award by the Government of Rajasthan in the year 2006. The Akshay Patra has been certified by the ISO for cooking as well as delivering meals to government -aided and municipal schools and daily wage earners.



Figure 4.9 : ISO Certificate Issued to Akshay Patra for cooking and delivering meals to schools

The Akshay Patra programme is largely dependent on public funding apart from the subsidy that the state and central governments give. The programme aims to expand according to the support from the local government and conscientious public. Airtel,

Infosys, Birla and Jaipur Jewellers are corporate partners that have contributed funding to Akshay Patra. In addition to this the individuals too have contributed funds to the tune of Rs. 3 crores. The individuals are requested to pay contribution at the rate of Rs 1200 per child per annum for providing mid-day meals to one child for a year. The staff at Akshay Patra comprises of *Brahmcharis* working for a social cause on voluntary basis. Some of them are highly qualified possessing B.Tech and M.Tech degrees. The dedicated volunteers almost work for 24 hours a day.

Three item menu comprising of Chapatti, Dal or Subzi and *Kheer* is given to the children. The programme is managed with an ultra modern centralised kitchen that is run through a public/private partnership. They have a very scientific and hygienic kitchen. The Akshay Patra has 400 employees. The kitchen, a contribution of Akshay Patra Foundation, has gadgets worth Rs.77 lakhs and can prepare 10,000 chapattis and cook lentils and vegetables to go with it in an hour. In one go at Chapatti making machine 14,000 chapattis are cooked. The chapatti making machine at the Kitchen of Akshay Patra has the capacity to roll out 10,000 cooked chapattis every one hour. In the boilers at Akshay Patra 2000 litres of Dal is cooked at a time. A Quintal of rice is cooked in 15 minutes. Every day 4 tons of rice and 20,000 litres of dal is cooked. The entire kitchen facility is designed and engineered from the scratch by the Akshay Patra management, to optimize quality and minimize cost. Mechanization has also minimized human handling of food to ensure good standards of hygiene and cleanliness.



Figure 4.10 : Boilers for Cooking Food at Akshay Patra

The food grains are stored under hygienic conditions and all the workers or visitors visiting the stores, cooking area or washing area of the Akshay Patra have to wear the sterile head cap and foot wear provided by the Akshay Patra.



Figure 4.11 : Worker cleaning and organizing the store at Akshay Patra

The utensils for storing the food grains are well- labelled. Every utensil / bag in which the food grains are stored carries the information on a chart kept on the top of the container regarding the date of the receipt of the food-grain in the store. The older food grains are utilised first. This ensures that the quality of food grains is not deteriorated. The amount of grain or cooking ingredient stored, initially utilised (date-wise) and remaining in the container is also mentioned.



Figure 4.12 : Food Grain container (with label) at Akshay Patra Store

The workers at Akshay Patra manually check the food grains and cooking ingredients. In addition to this the food-grain are also cleaned by means of de-stoning machine. There is an In-house Quality Department that checks the quality of food. The water is checked. The ingredients are all checked for adulteration. The temperature of the food items is also checked. Menu is drawn after consultation with the Government Home Science College teachers.



Figure 4.13 : De-stoning Machine for Cleaning Food Grains



Figure 4.14 : workers manually checking the food grains

The kitchen is well-equipped with Reverse Osmosis (RO) Plant. The RO purified water is used for cooking the food. There is minimum fluoride content in the water. Water softeners are also used. Boilers are used for generating steam. The utensils are also rinsed and cleaned by the workers under hot water. All the vessels are sterilised. There is recycling water mechanism under which the water used for cleaning is under circulation and as a result of this the water is not wasted. There is Sewage Treatment Plant also. Water is treated for using it for plantation and vehicle washing.



Figure 4.15 : Workers cleaning the utensils in the wash room

The cooks and all the other workers at the Akshay Patra have to remove their footwear and enter the kitchen only after wearing the sterilised footwear and caps on their head. In addition to this those who are wearing any bracelet on hand or ring in the finger have to remove it or cover it with a sterile cover so that the cooking medium does not come in contact with any germs. They also wear plastic apron. The cooks and other workers have to undergo rigorous health check-ups. By this it is ensured that the food is cooked by healthy people who do not become a source of infection for those who eat the food cooked by them. A significant feature of the Akshay Patra programme is the use of technology in the social sector to maximize efficiency and minimize cost, time and labour.



Figure 4.16 : Cleaned utensils stored in a room

The Akshay Patra gets Rs 2.08 per child for primary level and Rs 2.60 per child for upper primary level from the government. It also gets the food grains from the government. It does value addition to this food. The food provided by the Akshay Patra varies in its cost from Rs 5.50 / to Rs 6.00/- per child. The balance amount is paid through the funding received by the Akshay Patra. The Akshay Patra has also appointed employees for getting inputs regarding the local taste so that the food is according to the local taste.

Food is delivered to schools in sealed and heat retaining containers just before the lunch- break every day. The food is supplied to 1800 schools and 350 Anganwadis. The food is supplied by 62 vehicles that go on 62 different routes. Each route is around 65 kilometres. On each route there are 15-18 schools that are covered. In each vehicle there is supervisor who gets the assessment regarding the food supplied by the Akshay Patra during the way back journey while collecting the empty containers. The programme contains one of the best menus in school meal programmes in India with tasty rice, chapattis, vegetables and dal (pulses) on most days. Nine varieties of dal (pulses) are cooked. In addition to this eight varieties of Rice including tomato rice, plain vegetable rice, pulao, and khicdi are cooked. In cooking food garlic and onions are not used as they prepare satvik food. The food prepared is first offered to the God

and then distributed. The staff is also provided regular training. At the Akshay Patra each newly appointed worker is given a minimum wage of Rs 2600/-. The following wages are paid:

Helper=Rs 3000/-

Supervisors= Rs 4000/- to Rs 4500/-

Ex Supervisors= Rs 5500/-

Assistant Manager = Rs 10,000/-

Manager = Rs 25,000/-

The organisation has a secular reach. The organisation feels that it is basic right for everybody to get food. It provides food to children who cannot even dream of food. At schools too children wait for the food. They do not get such type of food at home. Children also want to come to the schools because of the food. The meals provided have resulted in improved enrolment, nutritional status and attendance of the children.

4.2.2 Naandi Foundation Midday Meal Programme

Naandi Foundation, an NGO is one of the largest and fastest growing social sectors. This NGO is based in Andhra Pradesh. This organisation is working to make poverty history. In its effort to eradicate poverty it has been working in the fields of child rights, education, sustainable livelihoods, mid-day meal and safe drinking water since last decade.

To fulfil the motto towards eradicating poverty, Naandi took its first step towards banishing hunger through its Midday meal programme. In addition to its Mid-Day Meals programme Naandi in partnership with the Government of Rajasthan (GoR) started the Hunger-Free programme on 1 May 2006 by providing cooked meals to the poorest of the poor at a very nominal price.

In partnership with the State Governments and through corporate donations Naandi runs several automated central mid-day meal kitchens across the country. These kitchens prepare and deliver high-nutrition noon meals to lakhs of underprivileged children everyday. Naandi even delivers mid-day meal in many tribal areas across its project areas in 4 states which include Andhra Pradesh, Rajasthan, Madhya Pradesh and Orissa.

It has got 17 centres in Rajasthan. With a highly sophisticated centralised kitchen Naandi delivers food to nearly more than 15,000 children in Jaipur on every working day. In the centralized kitchen at Jaipur, the building and infrastructural inputs have been funded by Mahindra and Mahindra. The food grains provided by the Government are used for cooking. The salary is paid to the staff by the Foundation. It has employed workers for cooking food; sweepers for keeping cleanliness. The storehouse and the cooking area are separate and are well-ventilated. All these are kept clean. Nobody is allowed to wear his/her shoes in the cooking premises. In the cooking premises as well as food-grain storage area all the workers and visitors in the kitchen are required to wear head cap provided by the Foundation

The centralised kitchen has a machine for separating stone and dust from the food grains. The dal (pulses) is prepared in big boilers. There is machine for rolling out and cooking chapattis. For cooking chapattis at this machine about 15-20 workers are required. The chapattis are manually also checked by the workers at the kitchen and any uncooked or half-cooked chapatti is again sent in the machine so that it is thoroughly cooked. The food is supplied in hot cases to the schools.



Figure 4.17 : Food being cooked in boilers

The Foundation gets the food-grain provided by the Government. The Foundation does get Rs 2.08 per child for Primary level and Rs 2.60 per child for upper primary level. The Foundation does value addition to this food. The food provided by the Foundation

is of the cost of Rs 4.50/- per child. One cook earlier working for SDMC School has been appointed by the Foundation for providing inputs regarding the local taste so that the food is according to the local taste.

Item	Opening stock 1-10-08	Purchase	TOTAL	Balance	MC Mix	MCNA	MCNA Veg. Oily
Chhony	30 Kg	10 Kg	40 Kg	13 Kg	-	-	-
Gogony	1300 Kg	-	1300 Kg	600 Kg	-	-	-
Chilly (P)	116 Kg	-	116 Kg	-	15 Kg	10 Kg	15 Kg
Sub-MTB	10 Kg	10 Kg	20 Kg	8 Kg	-	-	-
Dalcho	5 Kg	-	5 Kg	-	1 Kg	600 Gram	-
DALDA	30 Kg	60 Kg	90 Kg	60 Kg	-	-	30 Kg
Mung (P)	10 Kg	30 Kg	40 Kg	-	10 Kg	-	6
Fry Chilly	3 Kg	5 Kg	8 Kg	-	-	3 Kg	-
Jaichi	3 Kg	3 Kg	6 Kg	3 Kg	-	-	100
Green Peas	NIL	300 Kg	300 Kg	-	10 Kg	-	-
Groundnut	NIL	100 Kg	100 Kg	40 Kg	-	-	-
Jeera	15 Kg	25 Kg	40 Kg	-	4 Kg	6 Kg	-
Vaung	NIL	3 Kg	3 Kg	-	100 Gram	-	1
Mung DAL	100 Kg	350 Kg	450 Kg	-	-	200 Kg	-
Mung DAL	NIL	-	NIL	-	-	-	-
Mung DAL	200 Kg	400 Kg	600 Kg	-	-	200 Kg	-
DAL	25 Kg	300 Kg	325 Kg	-	9 Kg	75 Kg	-
AT	25 Kg	15 Kg	40 Kg	-	1 Kg	-	-

Figure 4.18 : Register containing the record of food grains in the store

Every day about 1700 kg of flour is utilised. The kitchen supplies mid-day meals for 15000 children of 133 schools every day. De-stoning and removal of the dust of the food grain is done by machine at the Naandi kitchen. The Dal /Subji and the chapattis are packed in the airtight plastic boxes. In one box about 400 chapattis can be packed at a time. The Naandi estimates the chapattis to be cooked by preparing 3 chapattis for each primary school child and 4 chapattis for upper primary school child. The Mid-day Meal menu is decided in consultation with nutritionists from the National Institute of Nutrition. Feedback and suggestions from respective government school teachers are taken into consideration for further improvement.

1405 Naandi Foundation ... (Assisted Govt)

Statement Showing No. of Meals supplied for the month of Sep

School No. ... (FOOT) 2-47 PS

Vehicle No. ...

Driver's Name ...

Contact No. 9829663107

Signature ...

Date	No. of Meals Supplied	Menu + Add on	No. of Rice Cans				No. of Rot Boxes				Cans of Curry				Remarks	Signature
			Full	3/4	1/2	1/4	Full	3/4	1/2	1/4	Full	3/4	1/2	1/4		
1	25	pulav + dal				2								1		
2	25	pulav + dal				1								1		
3	25	sweet + dal				2								1		
4	25	khichdi					1			1				1		
5	24	roti + dal				1								1		
6	24	roti + dal								1				1		
7						Sunday										
8	25	pulav				2										
9	26	roti + dal				2								1		
10						HOLIDAY										
11	26	sweet + dal				2	2									
12	HOLIDAY															

Figure 4.19 : Statement showing the meals provided in schools

The kitchen is working throughout night and day. For the day shift the number of cooks and helper staff are 24. 15-20 people work at the chapatti making machine at a time. 3 sweeper's work for cleaning the stores and the cooking area. Some people are engaged in vegetable cutting also. Most of them are women. In the night shift there are 30 staff members. They all are boys/ men. Naandi Foundation pays for the salary of the staff. During the night shift the vessels, food containers and the kitchen is cleaned. The cutting of vegetables and other preparatory work is also done during the night shift. There is no caste criterion for appointment of the cooks or helpers. Experienced people who have related experience in the area are normally appointed.



Figure 4.20 : Workers carrying prepared food in trolleys to the truck

The monitoring of the food supplied by the Naandi is done by Block Officer, Education Officer and PRI. Weekly supervision of the Naandi Foundation Schools and Kitchen is done by the BO/BDO/ABO as well as the Plant Manager.



Figure 4.21 : Food to be transported to the schools packed in a truck

The transporter is appointed on the basis of contract. The Naandi Foundation prepares the route on which the food is to be supplied. The food is supplied to 133 schools which are on 8 routes made by the Naandi. The Naandi, Jaipur also covers four madrassas. The transporter who carries the food to the school also brings back empty containers. While bringing back the empty containers he also gets the assessment from the school regarding the food provided by Naandi in terms of quality as well as quantity. Route supervisor assesses the daily requirement. On the basis of the information provided in the feedback the next day's meals are cooked. Entry is done at the BO Level. The data is computerised. Consumption is calculated on the computer in the excel sheet. The transporters are paid for by the Naandi. In case the vehicle becomes out of order an alternative vehicle is provided by the transporters.

4.2.3 Annapurna Women Co-Operative Society (AMSS)

A group of women (called as Annapurna Mahila Sahkari Samiti) is also providing Mid Day Meal in 2 panchayats of every Block. Annapurna Mahila Sahkari Samiti (AMSS) was promoted to give a new approach to involve local mothers, women in implementation of MDM programme in November 2005. AMSS is a society registered under Rajasthan Co-operative Society Act. It's a society of dedicated women who want to serve the society and provides them a launching pad to make their own identity. Minimum 15 members are there in a society. Presently 463 Annapurna Women Cooperative Societies are providing meal in approximately. 3500 schools benefiting more than 3 lakh students. Regular and monthly review meetings are being conducted by the Society members to improve the working and service status of the Society. Presently these societies are working in rural areas. There should be AMSS in 2 Gram Panchayat of each block of a district. All schools of one Gram Panchayat can be served by one AMSS. Presently AMSS are providing MDM to children in 3334 schools approximately.

Functioning Of AMSS

Food grains transporter delivers the food grains directly to AMSS which are stored in one school. Generally food is cooked in the kitchen located in school's premises. Meal is cooked in one kitchen and then cooked meal is served to nearby schools. Food grains (flour, rice) are issued to cook as per weekly requirement. Other cooking ingredients (fat, oil, salt, condiments etc) are also procured on monthly basis. Vegetables such as potatoes, onions etc. are purchased weekly. Other vegetable are procured one day in advance. Cook is appointed in each school by AMSS. Some cooks are the member of AMSS but they are paid honorarium.

Basic preparatory work is done on the basis of attendance of previous day but meal is cooked as per actual attendance which is informed by schools daily. School Head/Masters/Incharge of MDM quickly checks the quality and quantity of food grains and other major ingredients before cooking is started. At the end of the month, AMSS submits day-wise details of meals supplied. School authority verifies the claim submitted by AMSS. Honorarium is paid to the cooks by AMSS before 5th of every month. Information is sent to higher authorities. The expenditure reported is reimbursed

to AMSS. State Government provides a revolving fund equal to tentative expenditure of 2-3 months. All AMSS submit their monthly utilization certificate and accordingly advance is adjusted.



Figure 4.22 : Cooks doing preparatory work for cooking food at an AMSS Schools

The AMSS is monitored by the Cooperate inspector. The food in the school that was being catered by AMSS was being prepared by the women (10 in number). It is supplied to the nearby school so the total numbers of schools covered by the group of women in school are 2 .They also prepare dalia for the Anganwadi children. In addition to this at the School that was visited by the investigator there was a Centre for immunisation of children and expectant mothers.

Annapurna Organiser is also a woman. She maintains the stock register. The cook is appointed by the Cooperative. Amount of salary paid to the cook is Rs 800/- per cook. The two women working as a cooks in the AMSS were from higher castes (Rajput, Brahmin) but were divorcee/widow. Most of them (8) were from the backward caste. Thus the Cooperative not only contributes to the women employment but it also causes women upliftment. Cooperative inspector pays the cooking conversion cost to the Samiti. The Cooperative Inspector also monitors the functioning of the Samiti.

Major Advantage of AMSS

There are certain advantages of Annapurna Women Cooperative Society. These are as follows:

- Food is cooked under the supervision of students/ teachers.
- No involvement of teachers.
- No responsibility of school authority (Head Master / Teacher) in maintaining the accounts of cash, food grains etc.
- Involvement and empowerment of local women.
- Meal cooking agency and verifying agency are different. Therefore beneficiaries' figures are more reliable and authentic.
- As this society is governed by Cooperative Society Act, their regular Audit is compulsory by an external or internal auditor.

4.2.4 Schools Adopted by the Bharati Airtel Group

The Government School adopted by Bharati Airtel was providing the meals cooked by the cook in the adjoining government school (which was within the campus) in which the meals were being provided under the SDMC scheme. The salaries of the teachers were paid by the Bharati Airtel and the school was well-equipped with teaching aids and other infrastructure provided by the Bharati Airtel.



Figure 4.23 : Well-decorated class room of a school adopted by Bharati Airtel Group

The menu of food provided by this school is same as that provided by the SDMC School. The Bharati Airtel Group was doing a value-addition to the food by providing fruits at times when the green vegetables were not in the menu. Bags of food-grain were generally stored in the store-rooms. The cooking of the food was being done in the adjoining school which was an SDMC school. The cooking was being done by the cook of SDMC School.



Figure 4.24 : Food given on the day of the visit at the school adopted by Bharati Airtel Group along with the menu

4.3 General Observations during Visits to the Schools

Management of meal provision in schools

In each of the schools visited, interviews with a variety of people (principal, teachers, community members, parents, children) as well as personal observation confirmed that the school normally provided cooked mid-day meals on a daily basis (six days per week). All the schools that were being run by SDMC had hired a cook to prepare the mid-day meals. All of the schools under SDMC reported that they were always supplied with enough food grains for the needs of the meal programme. Once a week the children were also provided fruit along with the cooked meals. In case of the schools under SDMC, all of the schools the teachers /informed that the provision of

meals was likely to suffer in three to four days time as the food grain supply for the next quarter had not been received by them and all of the schools did not have rice and were altering the food menu by providing chapattis instead of rice. They reported that they will keep the meal programme on even if food grain delivery was delayed by borrowing ingredients from the village store. The situation was same at AMSS, Akshay Patra and Naandi too as they were substituting the rice with wheat. Personal observation and interviews with teachers, cooks, and school children indicated that the bulk of the food prepared was given to the intended beneficiaries: children in primary classes (I-V) who were attending class at the government school. However, it was observed that a few of the younger (three- to five-year-old) siblings of these students were also accompanying them to school and were eating meals along with the others. The number of such children was varying from three to five. In one of the schools it was observed that a large amount of khichdi was left over. The cook informed that sometimes the children eat less food. In such a case the children are given an option to eat leftover food again before the day is over. Teachers did not eat the mid-day meals in any of the schools visited. But in one of the school the sarpanch did at times visit the school and have the meals with the children.



Figure 4.25 : Students organising the cleaned utensils given by the other students

In all the schools the teachers reported that the school meal scheme had not increased their workload. However, the teachers did help in one way or the other in the provision of mid day meals to the children. On the day of the visit it was noticed that in two schools the teachers were involved in buying the fruits to be distributed to the children from the local market. This was being done by them during the school hours.

Annapurna Mahila Samiti: In two schools under Annapurna Mahila Scheme a group of ten women was preparing food .Out of the two schools, one school had a permanent kitchen-shed. The cooks prepared the school meal in these two schools and carried it to the two more nearby schools to distribute it to the children. Thus the food being prepared in two schools was being distributed in total four schools. In one of the schools under the Samiti, there was a kitchen shed in the school in which the cooking was being done. But there was no proper ventilation for cooking.

In other school the meals were prepared over an outdoor wood fire in the open area in front of the school building. In one of the schools although there was a kitchen-shed, the chapattis were being cooked outside under a tree. In all of the schools under SDMC, it was observed that the schools had enough vessels for all of the primary class students. Children were sitting on durries in the verandah and having meals.

Quantity and Quality of Meals

According to the teachers, cooks, and students, weekly menus at these schools now included variety of food items such as dal-bati, khichdi, curry, subji (potatoes or fresh vegetables), rice, and roti with dal.

According to the researcher's observations and interviews with the teachers, cooks, and school children, the meals were always shared out among all of the primary class children present; each child who wanted food was given a portion. The headmaster determined the amount of food to be prepared each morning by observing how many children were present in the school. The food grains were weighed according to attendance and given to the cooks. The In-charge of Mid-Day Meals weighed the food grains and gave it to the cook. All of the cooks and teachers reported that food grains of 100 grams per child, which is the amount specified by law were given to cook. In one of the schools a large amount of khichdi was left unutilised. The cook and teacher

reported that in the evening they also offer the children to have some more food if they want to. In all the schools where the children appeared eager for a second serving were being offered more. The researcher observed, in two schools khichdi was being served. The khichdi was sprinkled with a small amount of sugar which was according to the local taste of the children. The children said that they enjoyed eating khichdi. Most of the children who ate the mid-day meals at school found it satisfying both qualitatively and in quantity.

Impact of the school meals

The teachers of the schools interviewed claimed that the school meals had an effect on the school attendance. Some younger siblings of the children were being “sent to the school for having meals.” The teacher in three schools said that the mid-day meals scheme not only boosted daily attendance among his students, but also helped to keep them in class for the duration of the school day. The teachers said that student attendance had increased noticeably following the introduction of the mid-day meals because “the meals we provided here were so much better than what the children were getting at home.” One teacher told us that some of the students were also attending the school just for having mid-day meals and returned home after having them. Teachers in five out of eleven schools also reported a surge in daily attendance, which all of them attributed mainly to the school meal program.

Teachers in all schools said that the children’s academic performance had improved because they no longer got hungry during the school day. This time there was delay in delivery of new supplies even then the schools had enough food grains in storage to provide meals for three-four days. The students were never asked to help the cook with food preparation, and the meal programme was not burdensome for the instructors or disruptive to teaching and learning activities. The firewood was sometimes taken from the adjoining areas and community members also contributed it sometimes.

SECTION : V

DISCUSSIONS

The field research indicates that cooked mid-day meals have now become a permanent part of the daily routine of primary schools in Rajasthan. The government is continuing to increase both the funding and the quality requirements for the Mid-Day Meals Scheme, with a trend towards replacing the daily ghogri with more nutritious and appetizing menus. The Centre is providing Rs.1.58 per student per day as cooking conversion cost against 0.50 paise per student per day from the State Government for primary students and the Centre is giving Rs.2.10 per student per day as cooking conversion cost against 0.50 paise per student per day from the State Government for upper -primary students

In all the schools the cooks were appointed for cooking the food. The appointment of cooks has ensured that the preparation of the mid-day meal does not interfere with classroom activity. In selecting the cook, the State Government had issued guidelines whereby destitute women (especially widows) from the village were to be given priority. It was found that, by and large, this had happened. In two of schools the two women employed as cooks were from higher caste but they were one was a widow another one was destitute. Only in one school there were two male cooks (father and son) on the day of the visit, and even they were working in place of their wife/mother as she was not well that day.

The study found that cooked mid-day meals have become part of the daily routine of the schools. Cooks had been hired in most schools and the meals did not seem to greatly disrupt classroom activities. Several teachers also credited the mid-day meals with putting an end to classroom hunger and thus improving the students' academic performance.

Many teachers believed that the meal programme was responsible for increasing enrolment and attendance at their schools, though most of them explained that the meals mainly attracted younger children. The school meals had boosted the enrolment and attendance of the youngest primary school children.

Close supervision and regular inspections are essential to achieve higher quality standards. Better monitoring also helps to eradicate petty corruption, such as the pilferage of food by various intermediaries. In Rajasthan this is ensured not only by physical inspection but also by means of software.

5.1 Some Best Practices of the Scheme

On the basis of the study it was found that there are certain advantages of the scheme, which are as follows:

Provision of Quality Meals

The Government, NGOs and the public private partnership organisations have made schools in Rajasthan a place of attraction for children who were not able to afford decent meal in their homes. The variety in food items served everyday is guaranteed with complete satisfaction of the parents and children. The varied menu also sustains the interest of children. In mid-day meal programme the special attention is being paid to cleanliness and hygiene of cooked food. This also guarantees that the food that the children do not fall ill on consuming it.

Development of Good Food Habits and Social Equity among Children

The scheme has been successful in developing good food habits among children. Teachers also instruct the students regarding good food habits. Children learn good habits such as: washing hands before and after meals, chew their food properly, do not waste food, do not scatter food while eating, clean the sitting place, eat in rows and discipline, provide help in cooking, cleaning utensils and keeping them on proper place. The scheme provides an opportunity where children of all groups and communities to sit together and have their meals. The children also learn to wait for their turn. The children also learnt serving food to others.

Employment Generation

A sustainable means of livelihood has been provided to more than 1.5 lakh persons to effectively implement the scheme vide appointment of cooks, computer operators, helpers for cooking etc. The scheme also provides an opportunity of employment to the backward women and destitute /widow women to earn their livelihood respectfully.

Transparency in MDM

Weekly menu information is permanently displayed on notice boards or even painted on the walls of the school to make everybody aware about the Programme. Every person is allowed to check the expenditure and other statements. Involvement of SDMC (School Development and Management Committee) and PTA (Parent Teacher Association) in the Programme also makes it transparent. Important points for inspection are also circulated.

Maintenance of proper record is very important for successful running of any programme. All of the school having MDM keep the record and maintain registers for food grains and buying of vegetables, dals and condiments. The register includes detail about the funds received for conversion cost and cooking cost, daily attendance of the cook, daily attendance of children, item bought and served. All schools have a display board on which the information regarding the donor and amount/nature of donation given and the item on which the expenditure is incurred is mentioned. This provides transparency with regard to fund flow and utilization of funds.

Software has been developed for effective MIS reporting. External evaluation agency is also earmarked. The SIERT conducts the independent external evaluation. Participation of community in the programme also ensures that there is complete transparency in the Programme.

Development of Social Equity

Children were not discriminated in the schools on the ground of caste, gender, religion, creed or disability, while serving cooked food to children in schools. All children are treated equally irrespective of their differences.

All the cooks were women and majority of them were from scheduled caste or scheduled tribe background. Some of the women were destitute or widows . Thus there is no discrimination in the mid-day meal programme in terms of the social background of the cooks employed or the children consuming the mid-day meals.

Community 's Participation in MDM

One of the good practices of MDM is the participation of community members in MDM of the school. It is noted that sometimes the parents and community members oversee MDM while cooking and at the time of serving. Sometimes they do taste the cooked food before serving the food to the children. In a few cases it was noticed that Sarpanch was frequently visiting the school and at times having mid-day meals with the children. Community was also participating by the way of providing firewood and utensils. In case of the organisations such as Akshay Patra the community was providing funding by sponsoring the mid-day meal of a child @Rs 1200/-per annum.

High Attendance Rate

High attendance rate is a good practice in the state with regard to MDM. With the serving of cooked food, MDM appears to have raised the attendance of children in schools.

**List of Centralized Kitchens Functioning and under
Implementation in the State**

Presently following centralized kitchen are functioning in the State:

Sl. No.	Name of NGO	Place	Capacity Kitchen	No. of Schools	Cost of Kitchen (Rs. Lac)
(1)	(2)	(3)	(4)	(5)	(6)
1	Akshay Patra Foundation	Jaipur	200,000	1048	609.00
2	Akshay Patra Foundation	Nathdwara (Raj Samand)	10,000	165	35.50
3	Naandi Foundation	Udaipur	70,000	994	161.33
4	Naandi Foundation	Salumber (Udaipur)	40,000	571	82.50
5	Naandi Foundation	Bhilwara	20,000	153	89.76
6	Naandi Foundation	Gangrar (Chittor)	20,000	265	80.85
7	Naandi Foundation	Mandhafia (Chittoragrah)	20,000	298	88.09
8	Naandi Foundation	Kapasan (chittor)	20,000	349	84.12
9	Naandi Foundation	Nimbhaheda (Chittor)	20,000	215	90.75
10	Naandi Foundation	Gandhi Nagar (Chittoragrah)	20,000	282	82.67
11	Naandi Foundation	Jhalawar	30,000	285	88.62
12	Naandi Foundation	Kishangarh (Ajmer)	20,000	188	80.58
13	Naandi Foundation	Govindgarh (Jaipur)	50,000	425	110.00
14	Naandi Foundation	Dungarpur	50,000	450	56.63
15	Naandi Foundation	Jhadol (Udaipur)	20,000	170	89.09
16	Naandi Foundation	Kota	50,000	425	88.00
17	Naandi Foundation	Ajmer	40,000	380	88.00
18	QRG Foundation	Alwar	12,000	130	25.00

19	ISKCON	Jaipur	50,000	121	20.00
20	Ganshaym Seva Samiti (Delhi)	Churu	40,000	385	20.00
21	Adamyia Chetna Trust	Jodhpur	85,000	515	105.00
22	Nav Prayas, Agra	Dausa	12,273	112	20.00
23	Akriti, Agra	Lalsot (Dausa)	11,576	107	20.00
24	Centre for National Development Initiaives, Agra	Dausa	14,329	123	20.00
25	Archya Gyani Sanstha	Dausa	12,938	123	20.00
26	Maya Devi Trust	Dausa	14,170	118	20.00
	Total	26 kitchens	952,286	8,397	2275.49

Central Kitchen - Under Implementation:-

Sr. No.	Name of N.G.O.	Place	Capacity of kitchen	Number of schools	Cost of kitchen (Rs Lac)
1	Naandi Foundation	Kotra (Udaipur)	20,000	170	89.09
2	Naandi Foundation (Will start from 20.11.08)	Bikaner	40,000	350	65.00
	Total	2 Kitchens	60,000	520	154.09

Annexure - II

कार्यालय जिला परिषद.....

सूखाग्रस्त क्षेत्रों हेतु अतिरिक्त खाद्यान्न एवं राशि की मांग

ग्रीष्मावकाश प्रारंभ होने की दिनांक.....

ग्रीष्मावकाश समाप्त होने की दिनांक.....

ग्रीष्मावकाश के कुल दिवस

क्र.सं.	पंचायत समिति/निकाय	सूखाग्रस्त गांवों की संख्या	कक्षा 1 से 5 तक नामांकित छात्रों की संख्या	ग्रीष्मावकाश के दौरान खाद्यान्न वितरण के दिनों की संख्या	अपेक्षित खाद्यान्न की मात्रा		भोजन पकाने हेतु अपेक्षित राशि
					गेहूँ	चावल	
1.	2.	3.	4.	5.	6.	7.	8.

हस्ताक्षर
मुख्य कार्यकारी अधिकारी
जिला परिषद.....

मिड-डे-मील कार्यक्रम के निरीक्षण हेतु प्रपत्र

- | | |
|--------------------------|----------------------------------|
| 1. जिले का नाम | 3. निरीक्षण अधिकारी का नाम |
| 2. ब्लॉक का नाम | 4. निरीक्षण की तिथि व समय |
| 5. विद्यालय का नाम | 6. ग्राम पंचायत |
| | 7. ग्राम |

1. छात्रों की उपस्थिति

कक्षा	नामांकित छात्र संख्या	उपस्थित छात्र	पिछले माह औसत उपस्थिति (प्रतिदिन)	छात्रों की संख्या जिन हेतु भोजन पकाया गया ।
1	2	3	4	5
1.				
2.				
3.				
4.				
5.				
6.				
कुल				

2. चालू वर्ष के दौरान प्राप्त गोहूँ व धनराशि का उपयोग व शेष

मद	कुल प्राप्त	उपयोग में लिया गया	शेष ;उजद्ध	लाभान्वित विद्यार्थी
1	2	3	4	5
1 गोहूँ (क्विंटल)				
2. धनराशि				

(पप) क्या मापदण्ड अनुसार विद्यार्थियों की लाभान्वित संख्या अनुसार गोहूँ व धनराशि के उपयोग (बवसण3) का आंकडा सही है और शेष गोहूँ व धनराशि सही है
हां / नहीं

(भौतिक सत्यापन करें ?

(पपप) क्या गोहूँ की गुणवत्ता व भंडारण व्यवस्था सही है ?

हां / नहीं

3. भोजन पकाने की व्यवस्था

- (प) क्या रसोईघर स्कूल में उपलब्ध है ? हां / नहीं
- (पप) यदि नहीं तो क्या पंचायत वल्ल या अन्य योजना के तहत निर्माण की योजना रखती है ? हां / नहीं
(सरपंच/पंचों से इस सम्बन्ध में चर्चा कर उन्हें इस कार्य हेतु उवजपअंजम करें वल्ल की अगले वर्ष की कार्ययोजना में शामिल करावें)
- (पपप) खाना कौन पकाता है ? (करें)
(प) स्वयं सहायता समूह
(पप) महिला
(पपप) अन्नपूर्णा सहकारी समिति
(पअ) अन्य (विवरण दें)
- (पअ) विद्यालय में खाना पकाने के पर्याप्त बर्तन उपलब्ध हैं ? हां / नहीं
(देखें कि 1 योजना में से 2000 रुपये के बर्तन क्रय किये या नहीं)
- (अ) क्या विद्यालय में पेयजल की व्यवस्था है ? हां / नहीं
यदि नहीं तो क्या 1, पेयजल विभाग की किसी योजना के तहत प्रदान करने की योजना है ?
- (अप) भोजन पकाने के स्थल व पकाने वालों की साफ सफाई संतोषजनक है ? हां / नहीं
- (अपप) क्या समिति भोजन पकाने हेतु गैस कनेक्शन लेने का विचार रखती है ? हां / नहीं
(उन्हें HPL योजना की जानकारी दी जावे)

4. भोजन की मात्रा व गुणवत्ता

- (प) निरीक्षण के दिन तैयार भोजन का विवरण हां / नहीं
- (पप) निरीक्षण कर्ता द्वारा भोजन चखने पर अच्छा / असंतोषजनक / अच्छा नहीं भोजन की गुणवत्त पर टिप्पणी
- (पपप) क्या भोजन की मात्रा मापदण्ड अनुरूप है ? हां / नहीं
(100 ग्राम प्रति छात्र खाद्यान्न, दाल / सब्जी या दलिया इत्यादि)
- (पअ) तेल, मसाले, मिर्च आदि का उपयोग सही मात्रा में है ? हां / नहीं

5. योजना की क्रियान्विति में पारदर्शिता

- (प) क्या भोजन का वितरण के समय समिति के सदस्य उपस्थित रहते हैं ? हां / नहीं
- (पप) क्या बच्चों की माताओं को भोजन वितरण के समय उपस्थित आने हेतु प्रेरित किया जाता है और वे समय समय पर देखने आती हैं ? हां / नहीं

(पपप) क्या ग्रामवासियों को क्रय योजना की व भोजन की मात्रा व प्रकार की जानकारी है ? हां / नहीं

(पअ) क्या इस योजना के तहत प्राप्त खाद्यान्न व धनराशि के उपयोग की जानकारी सामाजिक अंकेक्षण हेतु ग्राम सभा में रखी गई ? हां / नहीं
यदि नहीं, तो अगली ग्राम सभा में प्रस्तुत कराने की कार्यवाही करावें ।

6. लेखों का संधारण

(प) क्या प्राप्त खाद्यान्न व धनराशि का लेखा जोखा योजना के दिशा-निर्देश अनुसार संधारित है ? हां / नहीं

(पप) क्या प्रतिमाह उपयोगिता प्रमाण पत्र भेजा जा रहा है ? हां / नहीं
(यदि नहीं, तो समिति को भेजने हेतु बाध्य करें क्योंकि समिति में सूचना नहीं जाने में गबन का अंदेशा रहता है)

(पपप) क्या खाद्यान्न परिवहनकर्ता द्वारा विद्यालय में खाद्यान्न तौलकर दिया जाता है ? हां / नहीं

(पअ) क्या समिति द्वारा प्राप्ति की सूचना अलग से विकास अधिकारी को भिजवाई जाती है ? हां / नहीं

(अ) क्या निरीक्षण पंजिका संधारित है व उसमें निरीक्षण अधिकारी टिप्पणी अंकित करते हैं ? हां / नहीं

7. क्या भोजन पकाने वाले को मेहनताने का भुगतान प्रति माह किया जाता है ? यदि नहीं, तो क्यों ? हां / नहीं
(नियमित भुगतान सुनिश्चित करावें)

8. योजना के प्रभाव का आंकलन (प्रचंबज म्अंसनंजपवद)

(प) क्या बच्चों का नामांकन पिछले वर्ष की तुलना में बढ़ा है ? हां / नहीं
यदि हां, तो कितने प्रतिशत ?

(पप) यदि इस योजना के लागू होने से बच्चों की उपस्थिति में बढ़ौतरी हुई है ? हां / नहीं
(योजना लागू होने से पूर्व अनुपस्थित बच्चों व अब अनुपस्थित बच्चों की प्रतिशत में तुलना कर सूचना अंकित करें)

(पपप) क्या बच्चों में कूपोषण की कमी हुई है ? हां / नहीं

9. क्या स्वास्थ्य विभाग की योजना के तहत **Micro Nutrient Supplement and Deworming** गोलियों की आपूर्ति हुई है ? हां / नहीं

10. जन सहयोग

(प) क्या जनप्रतिनिधि यथा जिला परिषद, पंचायत समिति व पंचायतों के पदाधिकारी सदस्य इस योजना की गतिविधियों का निरीक्षण करते हैं ?

हां / नहीं

(पप) क्या रसोईघर निर्माण, बर्तनों व अतिरिक्त खाद्य आईटम हेतु कोई जन सहयोग प्राप्त हुआ है ?
यदि हां, तो राशि

हां / नहीं

11. सामान्य टिप्पणी

प्रस्तुत करने की तिथि

नाम

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(पदनाम)

List of the Schools Visited

Schools under SDMC

- (i) Rajkiya Adarsh Prathamik Vidhyalaya, Khora Meena
- (ii) Rajkiya Ucch Prathamik Vidhyalaya, Dhand
- (iii) Rajkiya Ucch Prathamik Vidhyalaya, Amer
- (iv) Rajkiya Madhyamik Vidhyalaya, Malikpur, Gobindgarh
- (v) Rajkiya Ucch Prathamik Vidhyalaya, Charanvas, Gobindgarh

Bharati Airtel Adopted School

- (vi) Satya Bharati Kanya Ucch Prathamik Vidhyalaya, Gunavit, Amer

Schools Covered by Naandi

- (vii) Rajkiya Ucch Prathamik Vidhyalaya, Dhodsar
- (viii) Rajkiya Ucch Prathamik Balika Vidhyalaya, Dhodsar

Schools Covered by Akshay Patra

- (i) Rajkiya Sindhi Prathamik Vidhyalaya, Anaj Mandi, Malviya Nagar

Schools Covered by AMSS

- i) Rajkiya Balika Ucch Prathamik Vidhyalaya, Udaypuria, Gobindgarh
- (ii) Rajkiya Ucch Prathamik Vidhyalaya, Udaypuria, Gobindgarh

General Observations of the Schools

School Served by Akshay Patra

(i) Rajkiya Sindhi Prathmik Vidhyalaya, Anaj Mandi, Malviya Nagar

The school is located in urban area of Jaipur. However, the children in the school seemed to be from lower middle class background. The school was having 3 teachers including the headmaster. Two teachers were female and the headmaster was male. The school was functioning in two shifts. The food for the students of the morning shift was provided by Akshay Patra by 9:30 a.m. and that for the afternoon shift was provided to the school by 12:30 p.m. The teachers and students felt that the food was of good quality. The food was packed in the containers. It was still very hot after reaching the school. The chapattis were packed in plastic containers. In order to maintain the freshness of the chapattis there was a cloth underneath the container. On the day of visit to the school, curry and chapatti was the menu. The staff of Akshay Patra had already informed as was in the case of SDMC Schools, the supply of the rice had not come from the government. As a result curry and rice menu was replaced by curry and chapatti.

Schools under SDMC

(i) Rajkiya Adarsh Prathmik Vidhyalaya, Khora Meena

The school is situated in a rural area. The cook at the school was a woman from a backward community. She was being helped by a helper, who was related to her. The cooking was done in the open space. There was a proper room for storage of the food articles. At the time of visit the food was being prepared and later on served to the children. On that day khichdi was the menu of the day. In this area the people eat sweetened khichdi so the children were being given sugar along with the khichdi. The children were asked to clean their hands before having food. There were wash-basins with taps in the school. The children who had eaten the food were required to clean their plates and give them back. The food was being served in the steel plates. There were sufficient number of plates to serve all children in one go. The children and teachers said that the food was being liked by the children. The children were made to sit on the mats spread in front of the corridor of the class rooms.

ii) Rajkiya Ucch Prathmik Vidhyalaya, Amer

The cook at the school was from scheduled tribe. There was a helper, who was helping the cook. The cook was related to helper. The salary was being paid to cook only. The children were asked to remove their shoes before having their food. It was also ensured

that each and every one of them cleaned their hands before the meal. The children were doing prayers before eating the food. The menu of the food was displayed on the notice board. The children as well as the parents said that the food was liked by the children. The food was being served in steel plates. The food was being cooked in a kitchen shed. The kitchen shed did not have proper ventilation facilities. There was separate room for the storage of the food grains. Some of the children were acting as volunteers and serving the other children.

iii) Rajkiya Ucch Prathmik Vidhyalaya, Dhand

The cook at the school was from Meena community. The helper who was helping the cook was related to her. The salary was being paid to cook only. The children were asked to remove their shoes before having their food. It was also ensured that each and every one of them cleaned their hands before the meal. The menu of the food was displayed on the notice board. The food was being served in steel plates. The food was being cooked in a kitchen shed. The kitchen shed did not have proper ventilation facilities. There was separate room for the storage of the food grains. The room for storage of the food grain was locked and the keys were with the principal. In the room of the principal there was a poster displaying proper method of cleaning the hands. The poster was being used to create awareness among the children for keeping their hands clean and cleaning them in proper way. After distribution of the food to children still a lot of food was left. The principal told that sometimes the children eat less food also. In such case the children are asked to have some more food just before the closing of school. The children said that they had liked the food. On that day khichdi was cooked in the school.

iv) Rajkiya Madhyamik Vidhyalaya, Malikpur, Gobindgarh

The cook at the school was scheduled caste . The helper who was helping the cook was related to the cook. The menu of the food was displayed on the notice board. The food was being served in steel plates. The food was being cooked in open space. There was separate room for the storage of the food grains. The room for storage of the food grain was locked and the keys were with the principal. On the day of visit the menu was chapatti and dal. The fruits were being distributed to the children. One of the teachers was assigned the duty of buying the fruits for distribution. The teachers informed that the attendance was always more on Thursday as this was the day when the children were getting fruit.

(v) Rajkiya Ucch Prathmik Vidhyalaya, Charanvas, Gobindgarh

The cook at the school was scheduled caste . The helper, who was helping the cook, was related to the cook. The menu of the food was displayed on the notice board. On the day of the visit the cook was not well so in the cooks' place her husband and son had come for cooking the food. The dal was cooked in the kitchen shed. The chapattis were being cooked in open space. The cooks said that they liked cooking out in open as it was much cooler outside. The food was being served in steel plates. There was

separate room for the storage of the food grains. The room for storage of the food grain was locked and the keys were with the principal. On the day of visit the menu was chapatti and dal. The fruits were being brought by a teacher in a carton on the motor cycle. The teacher had also taken along a student for helping him. The teachers informed that the attendance was always more on Thursday as this was the day when the children were getting fruit.

Bharati Airtel Adopted School

(i) Satya Bharati Kanya Uchch Prathmik Vidhyalaya, Gunavit, Amer

The schools were well-equipped in terms of infrastructure such as furniture and teaching aids. The food in this school was being supplied by the kitchen of the adjoining school managed by the SDMC. However the Bharati Airtel Group was doing value addition to the meals by providing an additional item such as a fruit on the day on which the children were not green vegetables. The children liked the meals provided to them. In the school there was a separate store in which the food grain was being stored. The students were being served food in steel plates and there were sufficient number of steel plates to serve the food.

Schools Covered by AMSS

i) Rajkiya Balika Uchch Prathmik Vidhyalaya, Udaypuria, Gobindgarh

In this school there were six cooks. All cooks were female. The cooks were from backward community such as Shain (Barber), Meena. Two cooks were from higher caste i.e. they were Rajput and Brahmin. However both of them were very needy as one of them was deserted by her husband and the other one was economically backward. The stock register was maintained by the Annapurna organiser who was also a Woman. The food was being cooked in this school and sent to one more school. The cooks carried the meals to the other school. There was a kitchen shed in which the cooks were cooking the food. The kitchen shed was not ventilated and as a result the cooks were little uncomfortable while cooking. The quality of food cooked was also checked by the teachers who tasted it. The students were being served food in steel plates and there were sufficient number of steel plates to serve the food.

ii) Rajkiya Uchch Prathmik Vidhyalaya, Udaypuria, Gobindgarh

In this school there were three cooks. All cooks were female. The two cooks were from backward community such as Barber and Gujar. One cook was from higher caste i.e. Rajput. However she was very needy person. The stock register was maintained by the Annapurna organiser who was also a Woman. The food was being cooked in this school and sent to one more school. The cooks carried the meals to the other school. There was no kitchen shed and the cooks were cooking the food in open. At the school during the serving of the meals it was noticed that some of the children refused to take

the meals cooked by the cooks. They said that they had brought their own lunch from home. The teachers said that these children were from economically better background. A teacher also said that one of the factors why they were not eating the food was that they were from higher caste and did not want to eat food cooked by cooks from the backward community and also did not want to sit along with children from backward community. There were sufficient number of steel plates to serve all the children together.

Schools Covered by Naandi

(i) Rajkiya Ucch Prathmik Vidhyalaya, Dhodsar

The school is situated in a rural area. The children were asked to clean their hands before having food. There were sufficient number of plates for the serving of food. The children who had eaten the food were required to clean their plates and give them back. Some of the children were acting as volunteers and serving the other children. The food was being served in the steel plates. The children and teachers said that the food was being liked by the children. The children were made to sit on the mats spread in front of the corridor of the class rooms. The sarpanch also came to the school to taste the meals.

(ii) Rajkiya Ucch Prathmik Balika Vidhyalaya, Dhodsar

The school is situated in a rural area. The children were asked to clean their hands before having food. The children who had eaten the food were required to clean their plates and give them back. Some of the children were acting as volunteers and serving the other children. The food was being served in the steel plates. The children and teachers said that the food was being liked by the children. The children were sitting outside in the ground and having their meals. The teachers informed that the food was liked in general by the children. However as these children were from the poor families they had never tasted any garam masala and as result did not like this spice in the Dal. In addition to this as the chapatti supplied to them were made in machine sometimes a few chapattis were semi-cooked. The food served to the children was always very hot despite it had been brought from kitchen of Naandi, which was quite far off. They suggested that chapattis packed in the box may be wrapped in paper of cloth napkin so that they do not get moistened by the steam generated by them. The food was appreciated by all i.e. children, teachers as well as community members.