

2nd HALF YEARLY MONITORING REPORT OF STATE RESOURCE CENTRE

On
Mid Day Meal Scheme for
the Union Territory of
PUDUCHERRY

Period: 1st April 2012–30th September 2012

Districts Covered
1. YANAM

ACKNOWLEDGEMENT

MDM Report in hand has been prepared for the Union Territory of Puducherry for the District of Yanam located adjacent to the East Godavari District of Andhra Pradesh. The report was presented for the period of 1st April 2012 to 30th September 2012. Implementation of MDM scheme has been monitored and the data were collected from 24 (100 per cent) schools. We hope that details of the findings /observation recorded in this report may prove useful for the Union Territory implementing authority of Mid Day Meal Scheme in Puducherry and to the Central Government.

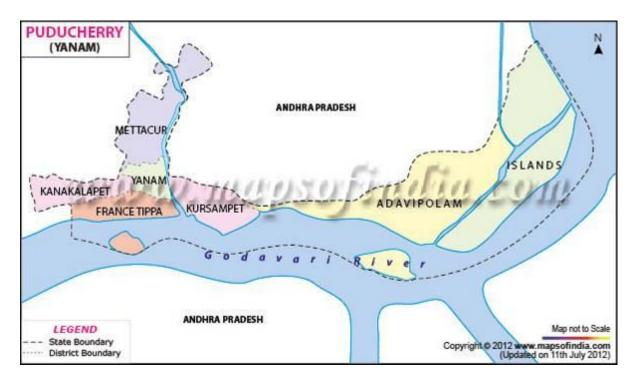
I express our gratitude to following persons for their cooperation

- ✓ The SPDO, and the staff in Puducherry and ADPC and his team of staff in Yanam District of Puducherry Union Territory.
- ✓ The Director, School Education Puducherry.
- ✓ The Chief Education Officer, Puducherry and the Yanam Delegate to Department of Education and his team of staff in his office.
- ✓ Principals / Headmasters/mistress of all the schools of Yanam District for their cooperation during our visit for monitoring and evaluation study.
- ✓ The central kitchen officer in-charge and their team of staff for their cooperation during monitoring work in the Yanam District.

I also thank our academic team of Researchers Dr.G.Palanisamy and Mr.A.Kirubakaran, for conducting an exhaustive study in the schools for monitoring and evaluation of the MDM programme. I also take this opportunity in expressing my thanks to the non academic staff of Pondicherry University and Department of Education Puducherry in preparing & completing the evaluation report.

Prof. T.Subramanyam Naidu (Principal Investigator) Puducherry UT

Yanam District Map of Puducherry Union Territory



2nd Half Yearly Monitoring Report of Puducherry Union Territory resource Centre (On MDM for the Union Territory of Puducherry for the period of 1st April 2012 to 30th September 2012.

1. General Information

Sl. No.	Information	Details			
1.	Name of the monitoring institute	Pondicherry University			
2.	Period of the report	1 st April 2012 to 30 th September 2012			
3.	Fund Released for the period	-			
4.	No. of Districts allotted		4		
5.	Districts' Name	Puducherry, Karaikal, Mahe and Yanam			
6.	Month of visit to the Districts / Schools (Information is to be given district wise i.e District 1, District 2, District 3 etc)	Yanam August to December.			
7.	Total number of elementary schools (primary and upper primary to be counted separately) in the Districts Covered by MI (Information is to be given district wise	Total 24	PS 15	P+UPS 02	P+Above 07
8.	i.e District 1, District 2, District 3 etc.) Number of elementary schools monitored (primary and upper primary to be counted separately) Information is to be given for district wise i.e. District 1, District 2, District 3 etc)	Total 24	PS 15	P+UPS 02	P+Above 07
9.	What percentage of schools covered in all the Districts allotted:	100%			
10.	Type of schools visited				
A	Schools in Rural Area	-Nil-			
a)	Primary School	-			
b)	Upper Primary School	-			
c)	Upper Primary Schools with Primary Classes			-	

d)	Upper Primary Schools and above	-	
В	Schools in Urban Areas	18	
a)	Primary School	10	
b)	Upper Primary School	01	
c)	High and Hr. Sec. Schools with Upper Primary Schools with Primary Classes	07	
C	NCLP Schools	Nil	
D	School sanctioned with Kitchen cum Stores	All 24 schools were fed by a Single Central Kitchen cum stores	
Е	Schools having Cook cum helpers engaged as per norm	NA	
11.	Number of schools visited by Nodal Officer of the Monitoring Institute	24	
12.	Whether the draft report has been shared with the Director of the nodal department implementing MDMS: YES / NO	Yes	
13.	After submission of the draft report to the Director of the nodal department implementing MDMS whether the MI has received any Observations from the Directorate: YES / NO	Awaited	

Items to be attached with the report.

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

Mid-Day Meal Scheme:

(i)	Name of the monitoring Institution	Pondicherry University
(ii)	Period of Report	1 st April 2012 to 30 th September 2012
(iii)	Name of District	YANAM
(iv)	Date of visit to district/school	August to December

REGULARITY IN SERVING MEAL:

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

Hot cooked meal is served daily without any interruption.

TRENDS:

Extent of variation (As per school records vis-à-vis actual position/status on the day of visit)

No.	Details		
i.	Enrollment		
	6,336		
ii.	No. of children opted for Mid Day Meal		
	All children enrolled (6,336) opted for Mid Day Meal.		
iii.	No. of children attending the school on the day of visit		
	98.% children attended school on the day of visit.		
iv.	No. of children availing MDM as per MDM Register		
	As per MDM Register all enrolled children 6,336 avail MDM.		
v.	No. of children actually availing MDM on the day of visit		
	6,228 children actually avail MDM on the day of visit.		
vi.	No. of children availed MDM on the previous day.		
	6,248 children availed MDM on the previous day.		

REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:

(i) Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?

MI observed that the single central kitchen is receiving food grain regularly without any delay.

The rice is supplied by Food Corporation of India for Primary and Upper Primary school students, and for the state government sponsored MDM programme (High school and Higher Secondary school students) the rice is procured from private agency.

The groceries and vegetables are supplied by government agency Yanam Co-operative Stores Ltd. Yanam.

(ii) Is buffer stock of one-month's requirement maintained?

Rice and groceries are Buffer stock for one-month's requirement. The vegetables and egg are supplied weekly and the stock register is maintained properly by the sparring services of teaching staff (TGT) who is in-charge for the single central kitchen of Yanam District.



Rice supplied by pvt. Agency

Rice supplied by FCI

(iii) Is the quantity of food grain supplied was as per the marked/indicated weight?

Yes, The food grains supplied are as per marked weight.

(iv) Is the food grain delivered at the school?

Yes, As per the information received from Central Kitchen in-charge the food grains

are delivered at Kitchen spot. The MI also observed when the vegetables are delivered in the Central Kitchen complex (Annapoornalayam).

(v) Is the quality of food grain good?

Yes, The quality of food grains supplied was found good. The groceries purchased are of standard quality mostly branded products





Branded Cooking oil

Branded chilly powder

REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:

(i) Is school/implementing agency receiving cooking cost in advance regularly? If there is delay in delivering cooking cost, what is the extent of delay and reasons for it?

Cooking cost is delivered regularly to the authority of Central Kitchen. The MDM funds are received by the Delegate, Department of Education and were disbursed directly to the vendors. The central kitchen receives only the commodities as per the requisite.

(ii) In case of delay, how school/implementing agency manages to ensure that

there is no disruption in the feeding programme?

- NA -

(iii) Is cooking cost paid by Cash or through banking channel?

The cooking cost is paid through banking channel

SOCIAL EQUITY:

i) Did you observe any gender or caste or community discrimination in cooking or serving or seating arrangements?

NO, All the children take meals together and at the same time and same place. There was no such discrimination observed by the MI personnel in serving or seating arrangements.

ii) What is the system of serving and seating arrangements for eating?

The cooked food is delivered from the Central Kitchen were moved by three contract van to the schools at three different route. For each van Rs.450/- per day was paid and each van is accompanied by a meal carrier staff who was paid Rs.150/- per day. The responsibility of them is to supply the meal carrier and should collect the empty carrier and to be deposited in the central kitchen. This transportation contract was entrusted to the Yanam co-operative society.



The food carrier are loaded in the van for distribution in the school the van driver was enquired regarding their duty

MDM is served in the verandah of the schools. The students were made to stand in rows and the teacher will be monitoring to wash their plates, hand and dine without wasting the food.



The students wash their hands and plates before dinning. The teachers will be assigned to monitor the students on rotation basis.



The teacher servers the food for the students

It is observed from the study that in all schools the students were made to dine in a common place, they were allowed to dine in the class rooms, after the student had dined

the place is washed and cleaned by the sanitary assistant.



The students are made to sit in a row to dine their food

VARIETY OF MENU:

i) Has the school displayed its weekly menu at a place noticeable to community, and is it able to adhere to the menu displayed?

MI observed that **NO** such display boards of weekly menu of the Meals are found in the Central kitchen notice board. The MDM central kitchen in-charge is advised to display it.

ii) Who decides the menu?

The Central kitchen in-charge decides the menu depending upon the availability of seasonal vegetables supplied by the Yanam co-operative society and there is a standard weekly menu issued by the Department of Education.

(i) Is there variety in the food served or is the same type of food served daily?

Yes there is frequent change in variety of food served to the students in the schools. The parents were also enquired regarding this and they also found satisfied.

(ii) Does the daily menu include rice / wheat preparation, dal and vegetables?

The daily menu includes rice with dal and vegetables as the menu follows:

Rice with dal and mixed vegetables (potato, cucumber, yam, pumpkin, carrot etc.)

Rice with mixed vegatbles curry and channa/green gram and

Weekly twice boiled egg is supplied.



Food served with egg twice a week curry

Food served with Mixed vegetable

This was the menu of foods supplied regularly on rotation. As per the statement of the students and parents the same was found.

Every day morning 100ml of hot milk with 35gms of biscuits as breakfast and in the evening 100ml of hot milk was also served to the students. This scheme was funded under the Puducherry Union territory central fund.



Boiled milk served to the students

Student's drinking hot milk

State government sponsored programmed in the name of Shri Rajiv Gandhi breakfast & Evening Milk Scheme

QUALITY & QUANTITY OF MEAL:

Feedback from children on

a) Quality of meal:

Quality of meal is good in all the visited schools. As per the statement of the school children and from the parents the MI research team came to know that the quality of food is good and tasty. The monitoring team also tasted the food from the central kitchen and also at visited schools and inspected the kitchen at the time of cooking also.

b) Quantity of meal:

Quantity of meals is sufficient and children found satisfactory even sometime the needy children's were served second time. As observed by MI on the day of visit

and as reported by the students they were satisfied with the quantity of food served.

b) If children were not happy, please give reasons and suggestions to improve.

None of the children reported or raised complained against the quantity or quality of the food served under MDM in the visited schools.

SUPPLEMENTARY:

Is there school Health Card maintained for each child?

Yes the health card maintained in all schools

(i) What is the frequency of health check-up?

Yearly once

(ii) Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de-worming medicine periodically?

Yes supplied to the needy children

(iii) Who administers these medicines and at what frequency?

The Health workers from nearby hospitals and Primary Health Centre.

STATUS OF COOKS:

(i) Who cooks and serves the meal? (Cook cum helper appointed by the Department/VEC/PRI/Self Help Group/ NGO/Contractor)

Cook cum helper appointed by Department of Education cooks the meal and with help of contract basis helpers.

The school staff and the teacher in-charge serve the food to the students on rotation basis.

(ii) Is the number of cooks and helpers engaged in the school as per GOI norms?

Yes central kitchen had sufficient cooks and helpers. There are 11 daily rated cooking staff and 5 part time cooking-cum-helpers in the central kitchen of the Yanam District.





The food in the central kitchen were engaged in cooked in the steamer cooking oven

The cooking-cum-helpers are cleaning potato for curry

(iii) What is remuneration paid to cooks cum helpers and mode of payment?

The payment is made by the Department of Education, Government of Puducherry as per their designation, The Puducherry Union territory has fixed a common norms in the remuneration paid to the cooking staff.

(iv) Is the remuneration paid to cooks cum helpers regularly?

Yes, the Cook-cum-helpers are paid regularly along with the Puducherry Government staff pay day.

(v) Specify the social Composition of cooks cum helpers? (SC/ST/OBC/Minority)

Mostly cook cum helper is from economically weaker sections of the society SC,OBC and Minority there is no discrimination found among them.

INFRASTRUCTURE:

Is a pucca kitchen shed-cum-store:

i) Constructed and in use The one and only Centra

The one and only Central Kitchen servers to the total Yanam region and it has an pucca RCC kitchen shed, with well equipped storage facilities adjacent to the kitchen.

ii) Scheme under which Kitchen sheds constructed -MDM/SSA/Others

Department of Education, Govt. of Puducherry,

iii) Constructed but not in use (Reasons for not using)

-NA-

iv) Under construction

-No-

v) Sanctioned, but construction not started

-No-

vi) Not sanctioned

-No-

vii) Any other (specify)

Nil

In case the pucca kitchen shed is not available, where is the food being cooked and where the foodgrains /other ingredients are being stored?

-NA-

Weather potable water is available for cooking and drinking purpose?

Yes, the central kitchen is well equipped with cooking vessels and the kitchen is equipped with safe portable water connection. Almost all the schools were provided with safe drinking water facility connected with RO water purifier.





The water tank was inspected for its cleanliness The Reverse Osmosis water purifier planted

for purification of drinking water to

students

Whether utensils are available for cooking food? If, available is it adequate?

Yes, The central kitchen of Yanam district is provided with adequate utensils for cooking. At the same time the Monitoring team found shortage and damaged food carriers and utensils. The kitchen in-charge were suggested to replace the damaged carriers and utensils.



What is the kind of fuel used? (Gas based/firewood etc.)

The central kitchen was equipped with Diesel based funerals.

For boiling of milk kerosene stove as fuel to serve hot milk to the students in morning and evening.



Diesel based cooking stove to generate steam for cooking

SAFETY & HYGIENE:

i. General Impression of the environment, safety and hygiene:

During the visit made by MI it was observed that the environment in Kitchen is clean and hygiene. After cooking of food, the kitchen is neatly washed and the utensils are cleaned and dried and neatly arranged in rows in the store room.

ii. Are children encouraged to wash hands before and after eating

Yes all the children are encouraged to wash hands before and after taking meals. This was monitored by a teacher. It was also observed that after the students finish dining, the plates are washed and placed in the store room.

iii. Do the children take meals in an orderly manner?

Yes, the children are properly made to stand in quae to collect their food and made to sit in a row to dine the lunch

The monitoring team had observed that the teachers are monitoring the students while dining and then the teachers and staff go for their lunch. The Monitoring team also found the same when the children are taking their meals.

iv. Conservation of water?

Students are encouraged not to waste water and taught to conserve the water.

v. Is the cooking process and storage of fuel safe, not posing any fire hazard?

Cooking process and storage of fuel was found safe and it does not pose any fire hazard in the central kitchen. The MI had observed that the fire extinguisher is fixed in the central kitchen and other places as a precautionary measure.

COMMUNITY PARTICIPATION AND AWARENESS*:

i) Extent of participation by Parents / VECs / Panchayats / Urban bodies in daily supervision, monitoring, participation.

Almost all the visited schools by the MI it was found that the VEC members are used to visit and participate in the school activities. Since the Central kitchen is very nearer to the Yanam Administrator office and to the Delegate of Education, frequent visits were made by the officers and monitored.

ii) Is any roster being maintained by the community members for supervision of the MDM?

No such roaster was maintained by community members for supervision of the MDM.

INSPECTION & SUPERVISION

i) Has the Mid Day Meal programme been inspected by any state / district / block level officers/officials?

Yes, an surprise visit is made by the Delegate, Department of Education of the Yanam district and their staff members.

ii) The frequency of such inspections?

Occasionally, two to three times biannually.

IMPACT

Has the Mid Day Meal improved the enrollment, attendance of children in school, any improvement in general well being, nutritional status of the children (to be verified from school record, discussion with students, teachers and parents. Is there any other incidental benefit to the children and school due to serving of mid-day-meal by VEC, PRI members?

MDM has definitely improved the enrollment, attendance and general wellbeing of the children. It was also observed from the study that there is no drop out in this Yanam district.

B. Any other issues relevant to MDM implementation

- The office bears in the MDM administrative wing in the state level are the school teacher (TGT) who was deputed as sparing officers to implement the programme, this makes a fall in student teachers ratio. It was also noticed that in all the schools there were shortage of teachers too, in such condition sparing teachers in for administrative is not advisable.
- The MDM Menu board is not displayed in the central kitchen at a noticeable place. Menu is decided by in-charge MDM and officer in-charge irrespective of the fact weather balanced diet is served or not.
- The central kitchen stores, stock, quality of food and kitchen environment more specifically the water storage tank should be inspected regularly by the inspecting authority.
- It was noticed that there is not even a single permanent cooking-cum-helpers in the central kitchen. Therefore permanent staff should be employed.

Healthy practices relevant to MDM implementation

- A private agency had sponsored a weeding machine to the central kitchen of Yanam. Which helps to remove small stones, husk and dust from the raw rice, after weeding the rice is used for boiling.
- The cooking garbage is properly disposed away in a dust bin which is kept at the back side of the compound wall. This garbage is collected by the municipality garbage disposable truck.
- All the cook and helpers are provided with chef aprons. The kitchen in-charge is suggested to provide chef hat and hunter boot.
- The kitchen complex is neatly cleaned every often. The kitchen has good ventilation for exhaust of fumes.
- The stores stock register is properly maintained with update stock position.

List of Visited Schools of District Yanam

Sl. No.	Name of the School	Rural/ Urban	DISE code
1.	Krishna Deva Rayer Government Primary School, Agraharam	Urban	34010-100205
2.	Babu Jagajivan Ram Government Primary School, Bheemnagar	Urban	34010-100603
3.	Kona Venkata Raju Government Primary School, Kanakalapeta	Urban	34010-100602
4.	Government Primary School, Seetharam Nagar	Urban	34011-113304
5.	Government Primary School, Vankat Nagar	Urban	34012-100217
6.	Government Primary School, Ayyanna nagar	Urban	34013-100305
7.	Mother Theresa Government Primary School, Metakkur	Urban	34010-100101
8.	Swami Vivekananda Government Primary School, Kurasampeta	Urban	34010-100301
9.	Subramania Bharathi Govt. Primary School, Savithri Nagar	Urban	34010-100703
10.	Sri Arhur Cotton Government Primary School, Isukakalava	Urban	34010-113301
11.	Sri Dunna Naga Rao Govt. Primary School, Ambedkarnagar	Urban	34010-100206
12.	Kamichetty Sri Parasuram Varaprasada Rao Naidu Government	Urban	34010-100201
	Primary School, Yanam		
13.	Indir Gandhi Government Girls Primary School, Yanam	Urban	34010-100202
14.	Dr. Zahir Hussain Govt. English Medium Primary School,	Urban	34010-100214
	Yanam		
15.	Government Primary School, Dariyalatippa	Urban	34010-113303
16.	Perunthalaivar Kamrajar Govt. High School, Guerimpeta	Urban	34010-100701
17.	Dr. Ambedkar Govt. High School, Farampeta	Urban	34010-100304
18.	Mahatma Gandhi Govt. Boys High School, Yanam	Urban	34010-100212
19.	Kamala Nehru Govt. Girls High School, Yanam	Urban	34010-100203
20.	Rajiv Gandhi Govt. English Medium High School, Yanam	Urban	34010-100213
21.	S.K.S.P.V.R.N Govt. High School, Kankalpetta	Urban	34010-100601
22.	Pandit Jawarharlal Nehru Govt. High School, Metakur	Urban	34010-100102
23.	Dr. K.R. Narayanan Govt. High School, Dariyalatippa	Urban	34010-113305
Government Aided School			
24.	Sarada Vidya Niketan High School	Urban	34010-100211





Rice are weeded before boiling



Garbage collection



Modern Central Kitchen with stream cooker



Collected Garbage placed behind the compound wall of the Central Kitchen



Cooked Rice is inspected by the Monitoring team



Neat and clean cooking environment



Vegetable cleaning process by cooking helpers



The store room were well organized