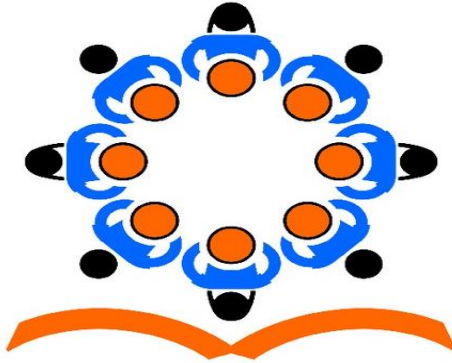


1st HALF YEARLY MONITORING REPORT OF MDM FOR THE CHANDIGARH (U.T.)

Period: 1st October 2013 to 31st March 2014



मध्याह्न भोजन योजना
Mid Day Meal Scheme

Districts Covered

- Chandigarh

Nodal Officer:

Dr. Jatinder Grover
Department of Education,
University School of Open Learning,
Panjab University, Chandigarh
jatinder1633@gmail.com

**1st Half Yearly Monitoring Report of
Panjab University on MDM for the Chandigarh (UT)
(Period: 1st October 2013 to 31st March 2014)**

GENERAL INFORMATION:

	Information	Details
1.	Name of the Monitoring Institute	Panjab University, Chandigarh
2.	Period of the report	1st October 2013 to 31st March 2014
3.	No. of Districts allotted	One
4.	Name of Districts Covered	Chandigarh
5.	Month of visit to the Districts / Schools	November, 2013 to February, 2014
6.	Total number of elementary schools (primary and upper primary in the Districts)- Chandigarh	Total Schools = 104 Schools with Primary & upper primary section =97 PS = 07
7.	Number of elementary schools monitored (primary and upper primary to be counted separately) - Chandigarh	Primary Schools = 05 Upper Primary Schools (Schools with Primary & upper primary section)= 35
8.	TYPES OF SCHOOL VISITED	
A	Special training centers (Residential)	00
B	Special training centers (Non Residential)	04
C	Schools in Urban Areas	29
D	School sanctioned with Civil Works	02
F	School from NPEGEL Blocks	Nil
G	Schools having CWSN	4
H	School covered under CAL programme	05
I	KGBVs/Residential	00
9.	Number of schools visited by Nodal Officer of the Monitoring Institute	8
10.	Whether the draft report has been shared with the SPO : YES / NO	YES

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11.	After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO	YES ANNEXURE- II
12.	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO	YES

12. Details regarding discussion held with state officials: To be filled after presentation.

Annexure-1

13. Selection Criteria for Schools: As per MHRD's needs categories are selected.

Within categories schools were selected randomly.(as per TOR)

14. **Items to be attached with the report:**

a)List of Schools with DISE code visited by MI.

Attached

b)District Summary of the school reports.

Attached

Coordinator/ District Incharges

S.No	Coordinator/ Incharge		Field Investigator
1.	Dr. Jatinder Grover	1	Ms. Tapinder
	Nodal Officer, Chandigarh.	2	Mr. Amit
2	Dr. Kanwalpreet Kaur	3	Mr. Vineet
	(District Incharge for Monitoring of SSA& MDM)		

EXECUTIVE SUMMARY - MID DAY MEAL
FOR THE DISTRICT – CHANDIFARH (UT)

(Period: 1st October 2013 to 31st March 2014)

DISTRICT - 1 : CHANDIGARH

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during November, 2013–February, 2014 and all of the schools are providing hot cooked food either by centralized kitchen or prepared in the school premises.
3. The supply of food grains to schools in the state is done on fortnightly basis, which is by and large regular.
4. The MI team visited the school during November, 2013–February, 2014 and all of the schools/ centralized kitchens have buffer stock of wheat / rice for 8-10 days.
5. Food grain is delivered to the schools centralized kitchens at their doorstep.
6. The sampled schools (making their food at own) has received the cooking cost for MDM regularly.
7. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
9. The daily menu in majority of the sampled schools was mainly varietal as Chapati, Rice and Dal/ Karhi are served. But more green seasonal vegetables need to be added to the menu. But in the case of evening shift schools served by centralized kitchen only rice based menu is served.
10. Weekly menu for MDM was displayed in the all of the sampled schools visited and food is by and large served as per the menu.
11. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
12. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 6 schools students reported that the food is

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sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. The ingredients used like oil, salt, red pepper powder or turmeric powder used is of standardized quality and branded one.

13. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms.
14. In every sampled school helpers are paid remuneration of Rs. 2622/- per month.
15. In terms of gender composition, all of the cooks cum helpers in the sampled schools were female. In terms of social composition, all the in the sample schools belong to SC/ BC category. In school based kitchens one supervisor is appointed.
16. Kitchen sheds – cum – store for MDM service are constructed in 7 of the schools visited by MI and in other schools food is provide by centralized kitchen. Kitchen shed cum stores are good one on the basis of safety and hygiene. Infrastructure and facilities in centralised kitchens are there but minimum food entitlements of students should be taken care of in all kitchens.
17. All the schools had potable water for cooking and drinking purpose. In all schools water coolers and water filters were installed. But in kitchens of schools, water filters need to be installed.
18. Fire extinguisher installed in all schools preparing food in school premises.
19. All the schools are using LPG for cooking of the MDM and all of the schools reported that LPG is delivered at their doorstep.
20. All of the sampled schools had adequate utensils for cooking of MDM. But eating plates to have food were not available in all schools.
21. The process of cooking and storage of fuel is safe in all of the schools and centralized kitchens. Standardized gas pipes and regulators are being used.
22. Discipline and order is maintained by 100% of the sample schools with children while taking MDM.
23. Food is transported in steel patilas from the kitchens in mini trucks under the supervision of a supervisor appointed by the department.
24. 18 of the schools reported that participation of parents in supervision and management was not satisfactory and in 22 schools, parents are taking somewhat

interest in the food supervision.

25. Participation of members of SMCs in the inspection and supervision of MDM was fair in 24 and not fair in 16 of the sampled schools.
26. Roster for parents and community members for day-to-day supervision of the MDM was not prepared by any of the school visited by the MI. However parents have signed in registers that they have checked the food on some days.
27. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools; entries for height and weight are made.
28. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools. No vitamin A is given.
29. As per the information received from the teachers of the 16 sampled schools are monitored by State Level Officers in the last one year. At the same time 30 reported that they are inspected once by the District Level Officers in the last six months.
30. Cooking at the centralized institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m(vice principals) & 8: 00 a.m. to 10.00 a.m. (Principals) in rotation. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking and distribution of cooked meal in the schools from the centralized kitchens. .
31. As per the inputs received from the headmasters and teachers of the 14 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 18 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess; in 7 schools heads reported that MDMS and other SSA provisions has improved the enrolment of the students of poor colonies adjacent to the towns and cities; while as many as in 6 schools, teachers and heads reported an improvement in the nutritional status of the children.
32. Grievence redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal incharge but phone no's need to be displayed in schools.

CONSOLIDATED REPORT OF MID DAY MEAL - PUNJAB STATE**(Period of 1st October, 2013 to 31st March, 2014)****DISTRICT : CHANDIGARH**

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (5) and upper primary schools having primary and upper primary sections (35). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and MDM officials of the District – Chandigarh (UT).

<u>1.0.</u>	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	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?	The supply of food grains (rice and wheat flour) to schools and centralized kitchens in the UT is done on fortnightly basis by the Deptt. of School Education. Deptt. of Education, UT is receiving the grains regularly.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools/ centralized kitchens were having buffer stock of wheat flour/ rice for 8-10 days.
1.3	Is the food grains delivered at the school?	All the sampled schools/ centralized kitchens reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers; managers at centralised kitchens reported that the quality of food grains (wheat flour /rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
<u>2.0</u>	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<u>Timely release of funds</u> • Whether State is releasing funds to District / block /	• Funds released in advance to schools in case of cooking cost. Cook cum helper grant is also

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	<p>school on regular basis in advance? If not,</p> <ul style="list-style-type: none"> • Period of delay in releasing funds by State to district. • Period of delay in releasing funds by District to block / schools. • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>in advance.</p> <ul style="list-style-type: none"> • Directly to schools by the DEO office.
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> • Sampled schools have received the cooking cost in advance and if there is any problem then they can divert grant from other grant heads.
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> • In case of any delay school heads can divert grant from other heads for MDM (schools cooking food in school premises).
2.4	<p>Range of deficit in cooking cost</p>	<p>No deficit in schools.</p>
2.5	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO.</p>
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appoint cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed</p>	<p>In 7 schools i.e. food is cooked in school premises and for all other schools i.e. cooked</p>

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	by the Department or Self Help Group, or NGO or Contractor)	food is served by the centralized kitchen. The centralized kitchens are <ul style="list-style-type: none"> • Hotel Shivalikview, (CITCO), Sector 17, Chandigarh. • Dr. Ambedkar Institute of Hotel Management Catering & Nutrition, Sector 42, Chandigarh. • Chandigarh Institute of Hotel Management & Catering Technology, Sector 42/D, Chandigarh.
3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 2622/- pm.
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sampled schools reported that they get their remuneration on monthly basis.
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and Chandigarh Institute of Hotel Management & Catering Technology, Sector 42/D, Chandigarh is involved in training.
3.9	Training has been provided to cook-cum-helpers	Training of 30 number of cooks is done in the by hotel management institute sector-42.
3.10	Health check up of cooks	Health check up of Cook cum Helpers is done in centralized kitchen as well as in schools.
**	Status of Cooks: The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get	

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	their remuneration @ Rs. 2622/- pm regularly.	
4.0	<u>REGULARITY IN SERVING MEAL</u>	
4.1	<p>Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.</p>	<p>Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers that all of sampled schools are serving hot cooked food on daily basis. At the time of visit of the MI (November, 2013 to February, 2014) all of the schools have been providing hot cooked meal to all students in the lunch hour.</p> <p>Mid day meal is served in UT by two modes</p> <ul style="list-style-type: none"> • By cooking in school premises in 7 school based kitchens i.e. GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47 and GMSSS-26 . • By Centralised kitchen= 3 kitchens <ol style="list-style-type: none"> 1. Dr. Ambedkar Institute of Hotel Management, Sec-42, Chandigarh. 2. Chandigarh Institute of Hotel Management, Sec-42, Chandigarh. 3. Chandigarh Industrial & Tourism Development Corporation (CITCO), Sec-17, Chandigarh.
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	<p>Quality: Good = 87% Satisfactory = 13%</p> <p>Quantity: Sufficient = 100%</p>

<p>**</p>	<p><u>Regularity in Serving Meal</u> : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In schools namely GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42 in which food cooked in the school premises were more happy during lunch hour to have food. Some students complained about the overcooked rice/ semi cooked rice and not too much tasty on the day of visit but these things are not a routine.</p> <div data-bbox="296 607 1406 1429" data-label="Image"> </div> <p align="center"><u>STUDENTS HAVING MDM IN GMSSS- 15 , CHANDIGARH</u></p>	
<p><u>5.0</u></p>	<p><u>QUALITY & QUANTITY OF MEAL</u></p>	
<p>5.1</p>	<p>Feedback from children on Quality of meal:</p>	<p>Quality of meal is quite good (as reported by the majority of students and checked by MI team)</p>
<p>5.2</p>	<p>Quantity of meal:</p>	<p>Quantity per student is enough for the students. Children and parents are happy.</p>

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5.3	Quantity of Rice/ wheat, pulses, fat & green leafy vegetables used in the meal per child at primary level.			
Students	Dr. Ambedkar Institute of Hotel Management, Sec-42,	Chandigarh Institute of Hotel Management, Sec-42,	Chandigarh Industrial & Tourism Development Corporation Sec-17,	School Based Kitchen
Rice	-----	70 gm	70 gm	100 gm
Wheat	95 gm + 10 gm soya	-----	-----	100 gm
Pulses	45gm	40gm	30gm	20 gm
Fat	25 gm	12.5 gm / 20 gm gm	7 gm	5-7 gm
Vegetables	50 gm	50 gm	20-25 gm	50 gm
5.4	Quantity of Rice/ wheat, pulses, fat & green leafy vegetables used in the meal per child at upper primary level.			
Students	Dr. Ambedkar Institute of Hotel Management, Sec-42,	Chandigarh Institute of Hotel Management, Sec-42,	Chandigarh Industrial & Tourism Development Corporation Sec-17,	School Based Kitchen
Rice	----	105 gm	70 gm	150 gm
Wheat	95 gm + 10 gm soya	-----	-----	150 gm
Pulses	45 gm	60 gm	30 gm	30 gm
Fat	25 gm	12.5 gm / 20 gm gm	7 gm	10 gm
Vegetables	75 gm	75 gm	35-40 gm	75 gm
5.5	Whether double fortified salt is used?	No Double fortified salt used.		
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	Standardized gadgets available in schools and centralized kitchen (Weighing Machines).		

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5.7	Acceptance of the meal amongst the children.	Students like MDM especially Rice - Karhi
**	<p><u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 34 visited schools that the quality of the meal is good. There are only a few students in 6 of visited schools students complained about overcooked rice / semi cooked rice and not tasty (only rice) but that is not a routine or varietal food. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that. Meals as per minimum entitlement of students to be served to the students from all kitchens.</p>	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in all of the schools at the appropriate place.
6.2	Who decides the menu?	At UT level with the consultation of dietician for centralised kitchens. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type in schools where food is cooked.
6.3	Is the menu being followed uniformly?	Schools/ centralised kitchens by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there in all schools but in evening shift school only rice based menu is given for all six days.
6.6	Whether menu includes locally available ingredients?	Karhi is the locally made dish.

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6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.																																																		
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.																																																		
6.9	<p><u>Menu Detail:</u></p> <p>WEEKLY MENU OF MDM AT CENTRALIZED KITCHENS</p> <p>1. Rice Based Menu From Hotel Shivalik View, (CITCO), Sector-17, Chandigarh.</p> <table border="1" data-bbox="272 689 1430 1048"> <thead> <tr> <th>Day</th> <th>Menu</th> <th>Per meal rates</th> </tr> </thead> <tbody> <tr> <td>Monday</td> <td>Rice + Dal Masoor Sabut with vegetables</td> <td rowspan="7">Rs. 4.50+ VAT @12.5% for Primary and Upper primary children</td> </tr> <tr> <td>Tuesday</td> <td>Rice + Karhi with veg. pakoras</td> </tr> <tr> <td>Wednesday</td> <td>Rice + Dal Urd Sabut with vegetables</td> </tr> <tr> <td>Thursday</td> <td>Rice + Dal Masoor Sabut with vegetables</td> </tr> <tr> <td>Friday</td> <td>Rice + Karhi with veg. pakora</td> </tr> <tr> <td>Saturday</td> <td>Rice + Dal Urd Sabut with vegetables</td> </tr> </tbody> </table> <p>2. Prantha Based Menu: From Dr. Ambedkar Institute of Hotel Management, Sector-42, Chandigarh.</p> <table border="1" data-bbox="261 1205 1453 1507"> <thead> <tr> <th>Day</th> <th>Menu</th> <th>Per meal rates</th> </tr> </thead> <tbody> <tr> <td>Monday</td> <td>Prantha + Rajmah</td> <td rowspan="7">Rs. 8.94 for Primary and Upper primary children</td> </tr> <tr> <td>Tuesday</td> <td>Prantha + Karhi Pakora</td> </tr> <tr> <td>Wednesday</td> <td>Prantha + Dal Chana + Vegetable</td> </tr> <tr> <td>Thursday</td> <td>Prantha + Rajma</td> </tr> <tr> <td>Friday</td> <td>Prantha + Karhi Pakora</td> </tr> <tr> <td>Saturday</td> <td>Prantha + Mix Dal</td> </tr> </tbody> </table> <p>3. Veg. Pulao Based Menu From Chandigarh Institute Hotel Management, Sector-42, Chandigarh.</p> <table border="1" data-bbox="312 1615 1453 1982"> <thead> <tr> <th>Day</th> <th>Menu</th> <th>Per meal rates</th> </tr> </thead> <tbody> <tr> <td>Monday</td> <td>Veg. Pulao + Dal Chana</td> <td rowspan="7">Primary Rs. 7.20+ VAT@12.5% Upper Primary Rs. 9.17+ VAT@12.5%</td> </tr> <tr> <td>Monday</td> <td>Veg. Pulao + Dal Chana</td> </tr> <tr> <td>Tuesday</td> <td>Veg. Pulao + Karhi pakora</td> </tr> <tr> <td>Wednesday</td> <td>Veg. Pulao + Rajma</td> </tr> <tr> <td>Thursday</td> <td>Veg. Pulao + Kala Chana</td> </tr> <tr> <td>Friday</td> <td>Veg. Pulao + Karhi pakora</td> </tr> <tr> <td>Saturday</td> <td>Veg. Pulao + Rajma</td> </tr> </tbody> </table>		Day	Menu	Per meal rates	Monday	Rice + Dal Masoor Sabut with vegetables	Rs. 4.50+ VAT @12.5% for Primary and Upper primary children	Tuesday	Rice + Karhi with veg. pakoras	Wednesday	Rice + Dal Urd Sabut with vegetables	Thursday	Rice + Dal Masoor Sabut with vegetables	Friday	Rice + Karhi with veg. pakora	Saturday	Rice + Dal Urd Sabut with vegetables	Day	Menu	Per meal rates	Monday	Prantha + Rajmah	Rs. 8.94 for Primary and Upper primary children	Tuesday	Prantha + Karhi Pakora	Wednesday	Prantha + Dal Chana + Vegetable	Thursday	Prantha + Rajma	Friday	Prantha + Karhi Pakora	Saturday	Prantha + Mix Dal	Day	Menu	Per meal rates	Monday	Veg. Pulao + Dal Chana	Primary Rs. 7.20+ VAT@12.5% Upper Primary Rs. 9.17+ VAT@12.5%	Monday	Veg. Pulao + Dal Chana	Tuesday	Veg. Pulao + Karhi pakora	Wednesday	Veg. Pulao + Rajma	Thursday	Veg. Pulao + Kala Chana	Friday	Veg. Pulao + Karhi pakora	Saturday	Veg. Pulao + Rajma
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**

Menu: According to the data collected, in all of the visited schools menu is displayed at the appropriate place.

Variety of Menu: The data confirmed that all the schools have some kind of variety in mid-day meals **but in evening shift school only rice based menu is given for all six days.**



MENU DISPLAYED IN SCHOOL BASED KITCHEN – GMHS-42



COOKING OF RICE PULAO IN CENTRALISED KITCHEN OF CIHM-42

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7.0	<u>INFORMATION ON DISPLAY:</u>	
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>a) Quantity and date of foodgrains received</p> <p>b) Balance quantity of foodgrains utilized during the month.</p> <p>c) Other ingredients purchased, utilized</p> <p>d) Number of children given MDM</p> <p>e) Daily menu</p>	<ul style="list-style-type: none"> • No Boards have been there in this regard in any school or in centralised kitchen for quantity and balance of food grain, • Only daily menu displayed.
7.2	<p>Display of MDM logo at prominent place preferably outside wall of the school.</p>	<p>Logo of MDM displayed in all schools.</p>



KITCHEN SHED OF GMHS- 42, CHANDIGARH

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8.0	<p>TRENDS Extent of variation (As per school records vis-à-vis actuals on the day of visit) Institutes visited: PS (1-5) : 5 ; UPS (1-8): 35</p>				
8.1.	No.	Details	On the day of visit	% age of Enrolment	%age of the present
	1	Enrollment	39424	-----	-----
	2	Number of children opted for MDM	37819	95.92%	-----
	3	No. of children attending the school on the day of visit	31353	79.52%	-----
	4	No. of children availing MDM as per MDM Register	28671	72.72%	91.44%
	5	No. of children actually availing MDM on the day of visit	27121	68.79%	86.50%
	6	Meals taken from centralized kitchen on the day of visit	19559	49.61%	62.38%
	7	No. of children attending the school on the previous day of visit	31002	78.63%	-----
	8	Number of children availed MDM on the previous day of visit	28481	72.24%	91.86%
**	<p>Trends: In total there are 110 Govt. institutes and 4 Madarsaas that are served cooked food by the centralized kitchen system. In 2013-14 almost all the children enrolled are covered under midday meal scheme. But as per field based data, in Chandigarh, in the sampled schools, about 95.92% students were opted for MDM. As it is clear from the above table, about 4.08% students have not opted for MDM in schools. However, out of those who take MDM regularly the percentage of children availing MDM also revealed variation on day to day basis. It is noticed on the day of visit 68.79% students of the total enrolled and 86.50% of the total present were having MDM actually who have taken food in school and not brought food from home. The previous day's record of MDM utilization revealed that</p>				

72.24% students of the total enrolled and 91.86% of the total present students have taken MDM. The major factor contributing to the difference in utilization of MDMS in day to day scenario by students is the menu, as students have stated that they like Karhi- Rice, Rajmah - rice.

In overall scenario, food of only 49.61% students of total enrolment is taken from centralized kitchen or made in the school based kitchen. With relation to presence of students food of only 62.38% students is cooked or taken.

Moreover, in Chandigarh, in the schools of inner circuits of the city, about 20-25% students were bringing their food from home also like in GMSSS-16; GMSSS- 35, GMSSS-15, and GMMS-45; however some of them have opted for MDMS; in the outer circuits schools of the city, about 7-8% students were bringing food from home also. The students who were bringing food from home stated that they took food when it is of their liking, or sometimes they took Karhi / rajmah only. **One major factor is there that students in the evening shift primary schools are served rice based menu for all the six days and chapattis are not served at all to them which leads to less liking and intake of food by students.**

Due to population variation on the basis of density and socio- economic – status in different sectors of the city, there is variation in the population of students who are having have MDM in actual. In the outer circuits of Chandigarh i.e. areas which are inhabited by poor population all the students have been opted for Mid-Day Meal and having MDM.

But in the schools of inner sectors all the students are not having midday meal regularly however maximum of them have opted for Mid Day Meal. In all 10-12% students are not having mid- day meal regularly, 10-12% are having food when meal is of their liking in these schools. In all schools the food is sent from the kitchen for the $\frac{3}{4}$ of the total enrolment as the quantity of food is enough for all. There was no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation.

In the picture it's clear that in GMSSS-15- school based kitchen (Enrollment of 552), the meal prepared for 276 students is served to 418 students on 25-02-2014; the meal prepared for 229 students is served to 381 students on 26-02-2014. Its clear that food is prepared for 65% of students and served to all the students who have opted (441 students) i.e. 20% students either not opted for MDM or bring food from home regularly. In school based kitchens the MDM is

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prepared for 65-70% of the present students and who have opted for MDM.

Dt-25-2-14

Menu - Khichdi

Menu - Khichdi		मसाले	
1. चावल - 20 Kg		अमचूर - 100 gm.	
2. मूँगदान - 5.710 Kg		किन्नीफा - 100 gm.	
3. पीकडूड - 1.500 Lt		चटमसाला - 100 gm.	
4. कद्दुगोभी - 2.5 Kg		गजगस्ताना - 100 gm.	
5. फूलगोभी - 2.5 Kg		जीरा - 100 gm.	
6. बिन्दा - 1 Kg		देजीरिया - 100 gm.	
7. गाजर - 1.50 Kg		लाल मिर्च - 100 gm.	
8. मसूर - 3 Kg		हल्दी - 100 gm.	
9. टमाटर - 2.5 Kg		नामक - 1 Kg	
10. अदरक - 250 gm.			
11. लहसुन - 250 gm.			
12. आलू - 3 Kg			
13. वडीया -			
14. पलक			

नामक रधा मसाले आवश्यकता अनुसार :-

Actual meal prepared	(P)	(UP)	
Served	270	148	= 418

Dt-26-2-14

Menu - Kadhi Pakana + Rice

Menu - Kadhi Pakana + Rice		मसाले	
Quantity		अमचूर = 100 gm	
1. चावल = 26 Kg		बिन्दा मीठा = 50 gm	
2. वेसन = 5.200 Kg		चटमसाला = 50 gm	
3. रिफाइनर = 1 Lt		गजगस्ताना = 50 gm	
4. टमाटर = 3 Kg		मेथी = 50 gm	
5. अदरक = 250 gm		जीरा = 50 gm	
6. लहसुन = 250 gm		देजीरिया = 50 gm	
7. लहसी = 15 Lt.		लाल मिर्च = 50 gm	
8. पापक + मेथी		हल्दी = 50 gm	
9. पकौडा - 180 रु		नामक = 1 Kg	

Actual meal prepared - (P) (UP)

Served	266	115	= 381
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<p>9.0</p>	<p><u>SOCIAL EQUITY</u></p>	
<p>9.1</p>	<p>What is the system of serving and seating arrangements for eating?</p>	<p>All students sit in groups in the classrooms and in outer circuit schools students also sit in varandhas to have MDM.</p>
<p>9.2.</p>	<p>Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?</p>	<p>No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements</p>
<p>**</p>	<p><u>Social Equity</u>: In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the classrooms at their bench /seat. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In schools of periphery of Chandigarh, students were also found sitting in varandhas for having MDM. In GSSS, Sector-15, a special dining room is there to serve food to about 50 students in one go but it's very small however the effort is good. Teachers' make arrangement to serve students in dining room on turn basis.</p> <div data-bbox="427 1267 1273 1899" data-label="Image"> </div> <p style="text-align: center;">STUDENTS HAVING MDM IN GMSSS- 15 IN DINING ROOM</p>	

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10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health Department. No vitamin A dosage given.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	<u>Supplementary:</u> The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	

<u>11.0</u>	<u>INFRASTRUCTURE</u>	
11.1	<p>Infrastructure: Is a pucca kitchen shed-cum-store:</p>	<p>All the Centralized Kitchens have proper infrastructure for storing and cooking.</p> <p>Centralised Kitchens are</p> <ul style="list-style-type: none"> • Dr. Ambedkar Institute of Hotel Management, Chandigarh. • Chandigarh Institute of Hotel Management, Chandigarh. • Chandigarh Industrial & Tourism Development Corporation, Chandigarh (CITCO). • In 7 schools, GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47, GMSSS-26 a kitchen shed cum store has been constructed and the MDM is prepared there to serve the students in the lunch hour. The kitchens of visited schools i.e. GMSSS-10, GSSS-15 and GMHS-42, are well equipped, clean and properly maintained. Water arrangement and storage arrangement is good in the kitchen. Proper care has been taken of safety measures. Students of these schools were happy as they are getting varietal food there.
	<p>Detail of Infrastructure in Centralised kitchens:</p>	

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Infrstructure	Dr. Ambedkar Institute of Hotel Management, Sec-42,	Chandigarh Institute of Hotel Management, Sec-42,	Chandigarh Industrial & Tourism Development Corporation Sec-17,
Measuring gadgets	Yes	Yes	Yes
Garbage bins	Yes	Yes	Yes
Dish washing	Yes	Yes	Yes
Cooking quipments	Available	Available	Available
Lapse in preparation and packing	45 mins-1 hr	45 mins-1 hr	45 mins-1 hr
Packing of food	In patilas	In patilas	In patilas
Kitchen incharge	1	1	1
Store incharge	1	1	1
Cleaner/ sweeper	4	5	4
Purchase in charge	1	1	1
Purchase procedure	E- tendering	E- tendering	E- tendering
Food ingredients	Stanardised	Stanardised	Stanardised
Cook	20	22	11
Head cook	3	5	1
Head gears by cooks	yes	yes	yes
Uniforms	yes	yes	yes
Gloves	Not by all	Not by all	Not by all
Transportation of food	Trucks (mini)	Trucks (mini)	Trucks (mini)
Supervisors by deptt.	Appointed to carry food	Appointed to carry food	Appointed to carry food



CENTRALISED KITCHEN – FOOD PREPARATION

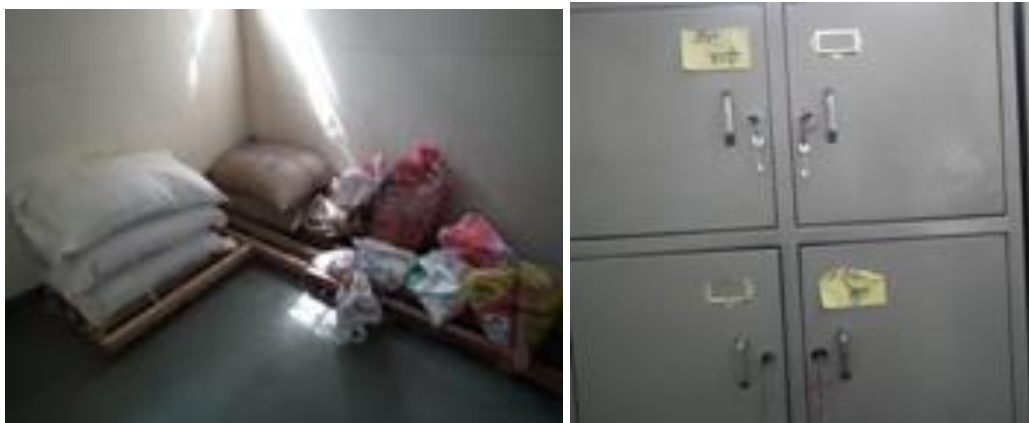
<p>11.2</p>	<p>Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms</p>	<ul style="list-style-type: none"> • Kitchen cum store good all of the visited schools having kitchen shed. • Centralized kitchens also have good infrastructure.
<p>11.3</p>	<p>Whether utensils are available for cooking food? If available is it adequate?</p>	<ul style="list-style-type: none"> • By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.

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11.4	Availability of eating plates	<ul style="list-style-type: none"> • Eating plates not available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> • Storage bins available in all school based kitchens for food ingredients. But no bins for storage of grains.



STORAGE IN CENTRALIZED KITCHENS



STORAGE IN SCHOOL BASED KITCHENS

11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> • Fire extinguisher installed in all the centralized and school kitchens.
11.7	Toilets in the school <ul style="list-style-type: none"> • Is separate toilet for the boys and girls are available? • Are toilets usable? 	<ul style="list-style-type: none"> • It is observed that all schools have separate toilets for boys and girls and are usable.


11.8	<p>IT infrastructure available @ School level</p> <ul style="list-style-type: none"> • Number of computers available in the school (if any). • Availability of internet connection (If any). • Using any IT / IT enabled services based solutions / services (like e-learning etc.) 	<ul style="list-style-type: none"> • Computers available in all upper primary schools only. • In high and senior secondary schools, it ranges from 11-24. • Internet connection there in all upper primary schools. • E-content/ CDs available in all upper primary schools for the students self paced learning.
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**	<p>Infrastructure: The supplying institutes have their own kitchen cum storage areas. Kitchen sheds have been constructed in 7 different Government schools i.e. GMSSS-10, GSSS-15, GMHS-38-D, GMHS-42, GMSSS-44, GMSSS-47, GMSSS-26 with facilities of storage for dry and wet ration etc. The kitchen shed located in GMSSS-10, GSSS-15 and GMHS-42 has been running very well which are sampled in first phase.</p> <div data-bbox="429 1106 1273 1733" data-label="Image"> </div> <p><u>KITCHEN SHED (INSIDE VIEW) OF GMSSS, SECTOR-42</u></p>	
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STORAGE ROOM OF KITCHEN SHED OF GMSSS, SECTOR-10

<p><u>12.0</u></p>	<p><u>AVAILABILITY OF WATER:</u></p>	
<p>12.1</p>	<p>Whether potable water is available for cooking and drinking purpose?</p>	<ul style="list-style-type: none"> • Potable water available in almost all schools for drinking purpose. • Water coolers with water filters are installed in all the schools. • More water tanks required in the schools of the outer circuits of the city • In all the three centralized kitchens, and visited school based kitchens of 3 schools, water for cooking is sufficiently available. But water filters need to be installed in kitchens also.
<p>**</p>	<p><u>Drinking water: Drinking water:</u> The availability of water has been confirmed in all the 40 schools. The quality and quantity of water has been found to be good for purpose of drinking in all schools; water coolers with water filters installed in all schools. In schools of outer circuits, more water tanks need to be installed and more cleaning of the already installed tanks and drinking water areas is needed.</p>	

13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
13.3	Availability of eating plates.	Not available in all of the visited schools for all students.
**	Utensils: The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG in centralized and school based kitchens.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	<p>Fuel used: It has been found that all the centralized kitchens and school based kitchens using Liquid Petroleum Gas (LPG) as fuel for cooking.</p>  <p style="text-align: center;"><u>LPG USED AT GMSSS, SECTOR-10 (SCHOOL KITCHEN)</u></p>	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	<p>Obs:</p> <ul style="list-style-type: none"> • Clean and safe environment of cooking in all the three centralised kitchens and school

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		<p>based kitchens.</p> <ul style="list-style-type: none"> In schools, serving areas are the classrooms and no common shed is there. Classrooms are clean in 80% (32) schools but cleaning of floors of classrooms is required after the serving of the food in 20% (8) schools.
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 30 (75%) schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 28 (70%) schools; instructions are written at the appropriate places in 50% schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: Cooking process and storage of fuel is totally safe in all the centralized kitchens and school based kitchens.
**	<p><u>Safety and Hygiene:</u> All the centralised kitchens and school based kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In schools of Sector- 12 (primary and high school), HalloMajra, Mauli colony, Mauli jagran more cleaning is required in the classrooms after the meals. In 28 of the visited schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.</p>	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	<p>The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring, is satisfactory.</p> <ul style="list-style-type: none"> In 11 of sampled schools SMC members

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		<p>participated in supervision and monitoring of MDM once a week.</p> <ul style="list-style-type: none"> • In 13 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 16 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	No such formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received. Mothers invited in some schools to taste food mentioned it in MDM register that food is good.
16.4	Is there any social audit mechanism in the school?	Only of grants by the SMC members as resolution made that grant is used for what purpose is written in SMC resolution register. Not of grains or other food ingredients.
16.5	<p>Community members/ parents awareness about quantity of MDM per child</p> <p>a. At Primary level</p> <p>b. At Upper primary level</p>	<p>In 26 of the sampled schools community members/parents are aware about menu of the week of MDM and they are aware that their children will get sufficient food.</p> <ul style="list-style-type: none"> • About quantity of food only in 1 primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 04 upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level. •

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16.6	Number of members received training regarding MDMS and its monitoring	About 62% of the SMC members received training. (Data is of 71 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is good in 11 (27.5%) of visited schools; fair in 13 (32.5%) of the sampled schools while 16 (40%) reported poor participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 28 (70%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 12 (30%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 22 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school.
16.11	Source of awareness about MDM scheme	<p>In 28 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities.</p> <p>In 12 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.</p>

**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 109 parents (2-3 parents in each school interviewed by the MI team members) has confirmed that all of the parents have knowledge that MDM will be served in school and 85% are aware about the menu. About 89% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 71 SMC members (1-2 members in each school interviewed by the MI team members) has confirmed that all of the SMC Members have knowledge about mid day meal serving in school hours and 81% are aware about the menu. About 87% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
<u>17.0</u>	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available. No special roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> • Soap grant
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> • Cooking at the above said centralized institutes is supervised by the Principals/Heads of the schools from 5:00 to 8:00 a.m(vice principals) & 8: 00 a.m. to 10.00 a.m. (Principals) in rotation. Further retired personnel have been engaged as Inspectors/Supervisors to monitor the cooking

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		<p>and distribution of cooked meal in the schools from the centralized kitchens. .</p> <ul style="list-style-type: none"> • Inspected regularly at the School level, school head and MDMS incharge take care of the supervision in school. • In school based kitchens, a supervisor to manage MDM in school is appointed in all the kitchens. • As reported by the schools, 16 of the sampled schools are monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	30 of sampled schools reported that they have been inspected by District Level Officers in last 6 months.
**	<p><u>Inspection and Supervision</u> : The MDM scheme has been supervised at the Central and School level. There are many high officials involved and assigned with this responsibility which is taken care occasionally, only DEO/ Deputy DEO take care of the MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level.</p>	
<u>18.0</u>	<u>IMPACT OF MDMS:</u>	
18.1	<p>Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked meal in schools?</p>	<p>Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 7 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 35 visited schools reported that there is no significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> • In 14 sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. • In 18 sampled schools, teachers reported that

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		<p>MDMS has improved attendance after recess.</p> <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 6 sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 5021697 • But phone no's/ email adress for grievance redressal – MDM need to be displayed in schools.

Major Observations of MI:

1. More Green and Leafy vegetables to be included in the menu as only Cucurbits (ghia) and spinach (palak) included. In vegetables seasonal vegetables to be cooked particularly in school based kitchens.
2. Some fruit may be given on some day.
3. Double fortified salt need to be used.
4. More involvement of community in MDMS required
5. Hygiene of cook cum helper should be taken care of regularly.
6. Capacity building of cook cum helper should be done for hygiene and cooking.
7. Water tanks need to be cleaned regularly.
8. The rights and entitlements of children for MDM should be displayed prominently on the walls of the schools.
9. Meals as per minimum entitlement of students to be served to the students prescribed by GoI from all kitchens.
10. School health programme should be there to improve the health of students and not only to provide the tablets or measure height and weight.
11. Phone no of grievance redressal regarding MDM need to be displayed in schools.
12. Overall 20-22% students were bringing their own Tiffin and about 4.08% students have not opted for MDM.
13. Students of primary school evening shift schools reported that they were provided Rice based Menu all times in a week. MDM is supplied to all the institutes by 3 centralised kitchens in rotation. Wheat based menu is prepared only by one kitchen. Moreover, as the first food of residents of Chandigarh is wheat, so on more days Chapatis/ parathas should be provided in each school. So, provisions have to be made by the administration that for 3 days wheat based menu to be provided to all students as its highlighted by some parents.
14. Roster for parents and community members for day-to-day supervision of the MDM was not prepared by any of the school visited by the MI.
15. Discipline and order is maintained by 100% of the sample schools with children while taking MDM. But cleanliness of classrooms required after the meals in the schools especially in the schools of outer circuits and villages.

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LIST OF THE VISITED SCHOOLS –CHANDIGARH (UT)			
S. NO	NAME OF THE SCHOOL	NAME OF THE BLOCK	DISE NO
1.	GPS 12 PGI		
2.	GPS BUTERLA		
3.	GPS - 26 TM		
4.	GPS RAILWAY COLONY		
5.	GPS MAULI COMPLEX		
6.	GSSS KHUDDA ALISHER		
7.	GSSS KAIMBWALA		
8.	GMSSS 8 B		
9.	GMHS KHUDDA JASSU		
10.	GSSS KHUDDA LAHORA		
11.	GMHS -12		
12.	GMSSS 15		
13.	GMSSS-16		
14.	GMHS -42		
15.	GMHS 22 C		
16.	GMSSS 23 A		
17.	GMSSS 23 A		
18.	GHS DADU MAJARA		
19.	GSSS DHANAS		
20.	GHS 38 B		
21.	GMSSS 38 W		
22.	GMSSS MALOYA		
23.	GHS MALOYA COLONY		
24.	GHS 53		
25.	GHS SECTOR 54		
26.	GMSSS 35 D		
27.	GMMS 45		
28.	GSSS 45		
29.	GMS 33 B		
30.	GMSSS 28 D		
31.	GMSSS 26 TM		
32.	GHS COLONY NO 4		
33.	GMHS 29 A		
34.	GHS SECTOR-50		
35.	GMSSS 47		
36.	GHS 47		
37.	GHS KARSAN		
38.	GHS HALLOMAJRA		
39.	GHS MAULI COLONY		
40.	GMS KISHANGARH		