

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



मध्याह्न भोजन योजना
Mid Day Meal Scheme

Districts Covered : 1. KARAIKAL

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



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

ACKNOWLEDGEMENT

The Mid Day Meal (MDM) monitoring evaluation report in your hand has been prepared in favour of the Karaikal District in Union Territory of Puducherry. The period of the evaluation report is from 1st April 2013 to September 30th 2013. Implementation of MDM scheme has been monitored and the data were collected from 40 sample schools and two central kitchens catering for the school children of Karaikal district. The research team had taken out most care in documenting the findings /observation recorded in this report which proves useful for the Puducherry Union Territory Mid Day Meal implementing authorities and to the Central Government.

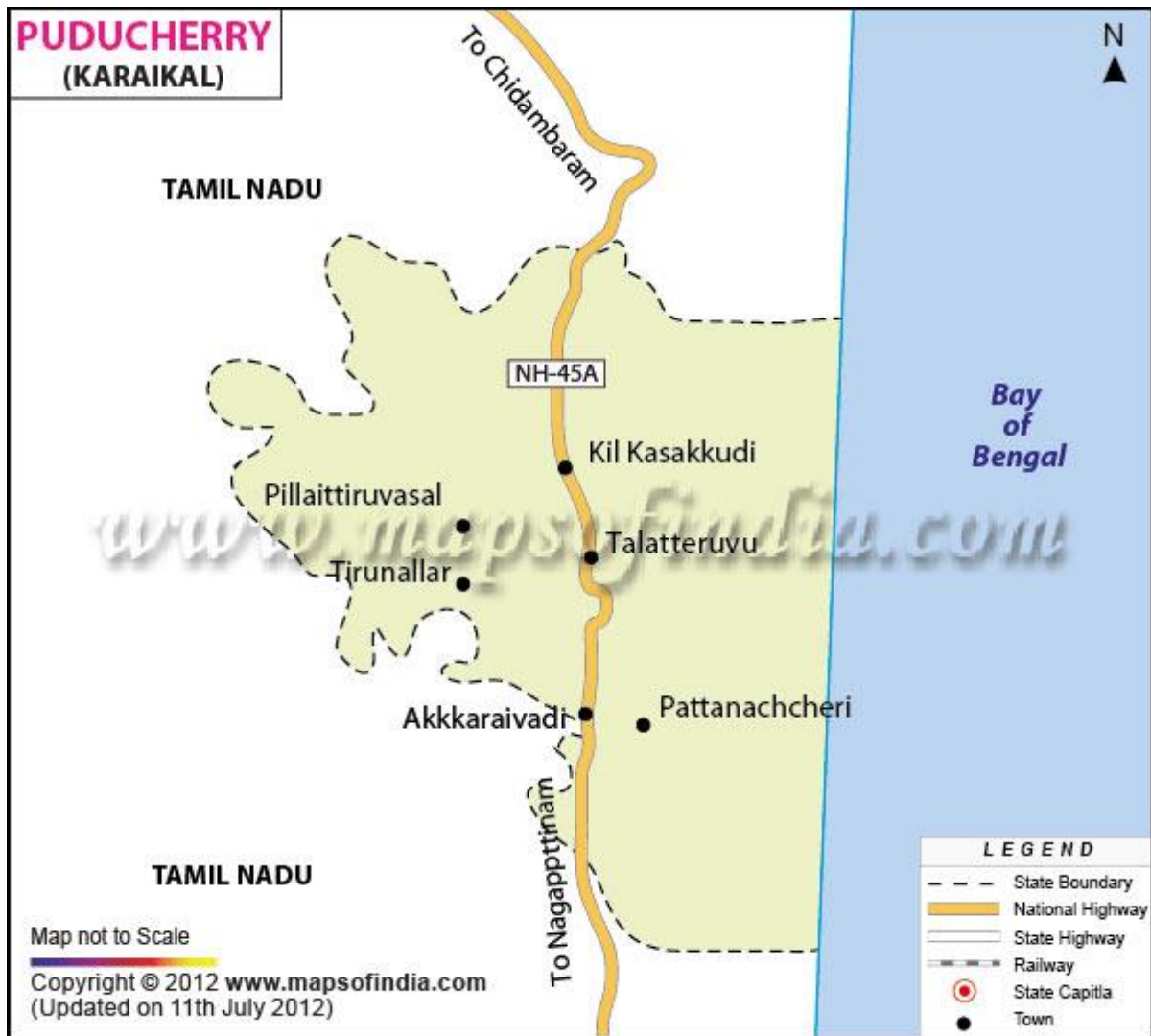
I express my sincere gratitude for the value support and hospitality extended for their fullest cooperation during this evaluation study made by our research teams. The Secretary, Department of School Education, Director, Department of School Education, District Collector of Karaikal; The SPDO and his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

I also thank our academic team of Researchers Dr.G.Palanisamy and Mr.A.Kirubakaran, for conducting an exhaustive evaluation study in the schools of Karaikal district. I also take this opportunity in expressing gratitude to the non academic staff of our University for successful submission of this report.



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SSA & MDM, MI
Puducherry UT

Yanam District Map of Puducherry Union Territory



**1st Half Yearly Monitoring Report of Puducherry Union Territory
Resource Centre on Mid-Day-Meal (MDM) for the Karaikal District
of Puducherry for the period of 1st April to 30th September, 2013.**

1. General Information

Sl. No.	Information	Details										
1.	Name of the monitoring institute	Pondicherry University										
2.	Period of the report	1st April to 30th September 2013										
3.	Fund Released for the period	Rs. 2,47,500/ (including SSA monitoring for the period 1.04.2013 to 31.03.2014.)										
4.	No. of Districts allotted	04 (Four)										
5.	Districts' Name	Puducherry, Karaikal, Mahe and Yanam										
6.	Month of visit to the Districts / Schools (Information is to be given district wise i.e District 1, District 2, District 3 etc)	Karaikal From August to September 2013										
7.	Total number of elementary schools (primary and upper primary to be counted separately) in the Districts Covered by MI (Information is to be given district wise i.e District 1, District 2, District 3 etc.)	<table border="1"> <thead> <tr> <th>Pri</th> <th>Pri+UP</th> <th>Pri +UP+H.S</th> <th>UP+HSc</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td align="center">66</td> <td align="center">14</td> <td align="center">18</td> <td align="center">11</td> <td align="center">109</td> </tr> </tbody> </table>	Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total	66	14	18	11	109
Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total								
66	14	18	11	109								
8.	Number of elementary schools monitored (primary and upper primary to be counted separately) Information is to be given for district wise i.e. District 1, District 2, District 3 etc)	<table border="1"> <thead> <tr> <th>Pri</th> <th>Pri+UP</th> <th>Pri +UP+H.S</th> <th>UP+HSc</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td align="center">22</td> <td align="center">7</td> <td align="center">7</td> <td align="center">4</td> <td align="center">40</td> </tr> </tbody> </table>	Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total	22	7	7	4	40
Pri	Pri+UP	Pri +UP+H.S	UP+HSc	Total								
22	7	7	4	40								
9.	What percentage of schools covered in all the Districts allotted:	36.70%										
10.	Type of schools visited											
A	Schools in Rural Area	30										
a)	Primary School only	17										
b)	Upper Primary School only	-										
c)	Upper Primary Schools with Primary Classes	06										
d)	Upper Primary Schools and above	07										
B	Schools in Urban Areas	10										
a)	Primary School only	05										
b)	Upper Primary School only	-										
c)	Upper Primary Schools with Primary Classes	01										
d)	High and Hr. Sec. Schools with Upper Primary Schools with Primary Classes	04										

C	NCLP Schools	Nil
D	School sanctioned with Kitchen cum Stores	Two Central Kitchen feeds 49 Schools 34 schools sanctioned with kitchen cum stores and it also feeds nearby primary school.
E	Schools having Cook cum helpers engaged as per norm	All schools and central Kitchen implemented with MDM kitchen are engaged with cook-cum-helper
11.	Number of schools visited by Nodal Officer of the Monitoring Institute	40
12.	Whether the draft report has been shared with the Director of the nodal department implementing MDMS	Yes
13.	After submission of the draft report to the Director of the nodal department implementing MDMS whether the MI has received any Observations from the Directorate	Awaited

Items to be attached with the report.

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

Mid-Day Meal Scheme:

1	Name of the monitoring Institution	Pondicherry University
2	Period of Report	1st April to 30th September, 2013
3	Name of District	Karaikal
4	Date of visit to district/school	August to September

1. At school level

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

S.No.	Indicators	Source of Information
3.	<p><u>Availability of Cooking Cost</u></p> <p>i) Whether school / implementing agency has receiving cooking cost in advance regularly?</p> <p>ii) Period of delay, if any, in receipt of cooking cost.</p> <p>iii) In case of non-receipt of cooking cost how the meal is served?</p> <p>iv) Mode of payment of cooking cost (Cash / cheque / e-transfer)?</p>	<p>The cooking materials are centrally purchased and supplied to schools so this does not arise</p>
4.	<p><u>Availability of Cook-cum-helpers</u></p> <p>i) Who engaged Cook-cum-helpers at schools (Department / SMC / VEC / PRI / Self Help Group / NGO / Contractor)?</p> <p>ii) If cook-cum-helper is not engaged who cooks and serves the meal?</p> <p>iii) Is the number of cooks-cum-helpers engaged in the school as per GOI norms or as per State norms?</p> <p>iv) Honorarium paid to cooks cum helpers.</p> <p>v) Mode of payment to cook-cum-helpers?</p> <p>vi) Are the remuneration paid to cooks cum helpers regularly?</p> <p>vii) Social Composition of cooks cum helpers? (SC/ST/OBC/Minority)</p> <p>viii) Is there any training module for cook-cum-helpers?</p> <p>ix) Whether training has been provided to cook-cum-helpers?</p> <p>x) In case the meal is prepared and transported by the Centralized kitchen / NGO, whether cook-cum-helpers have been engaged to serve the meal to the children at school level.</p> <p>xi) Whether health check-up of cook-cum-helpers has been done?</p>	<p>The Department of School Education appoint the cook-cum-helpers at the schools and central kitchen</p> <p>NA</p> <p>Yes the cook-cum-helpers are engaged in the central kitchen and schools are appointed as per the GOI norms</p> <p>Rs.1000/- (central fund 750/- + state fund 250/-) the honorarium is paid for 10 months in a year.</p> <p>Electronic Clearing Service (ECS) Payment is made.</p> <p>Yes, On enquiry there is no belated payment to the staff.</p> <p>Yes, there is and about 20% of SC and 10% of Minorities with other compositions.</p> <p>NO, such training is given.</p> <p>NO</p> <p>Yes there are cook-cum-helper is serving the meal as per direction of the teacher in all the schools visited.</p> <p>NO such health check-up is carried out for the cook-cum helpers in the kitchen.</p>
5.	<p><u>Regularity in Serving Meal</u></p> <p>Whether the school is serving hot cooked meal daily? If there was interruption, what was the extent and reasons for the same?</p>	<p>Hot cooked meal is served daily and the children are permitted to dine within the school premises without any interruption.</p>

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

S.No.	Indicators	Source of Information
	<p><u>Education Act, 2009 at the school level at prominent place</u></p> <p>a) Quantity and date of foodgrains received</p> <p>b) Balance quantity of foodgrains utilized during the month.</p> <p>c) Other ingredients purchased, utilized</p> <p>d) Number of children given MDM</p> <p>e) Daily menu</p> <p>ii) <u>Display of MDM logo at prominent place preferably outside wall of the school.</u></p>	<p>The school Headmaster or the canteen in-charge teacher maintains an stock register, in which the date of receipt of foodgrains and cooking ingredients the quantity used with available balance were recorded daily.</p> <p>A separate canteen attendance register is also maintained in all the sample schools visited.</p> <p>But, the MI had noticed that there was no stock particulars notice board in the schools</p> <p>The MI observed that there NO MDM logo found any schools they had visited. But at the same time the central kitchen is wall painted with the MDM logo.</p>
9.	<p><u>Trends</u></p> <p>Extent of variation (As per school records vis-à-vis Actual on the day of visit).</p> <p>i) Enrolment</p> <p>ii) No. of children present on the day of the visit.</p> <p>iii) No. of children availing MDM as per MDM Register.</p> <p>iv) No. of children actually availing MDM on the day of visit as per head count.</p>	<p>The MI could not found any variations in school records and actual during the visit.</p> <p>6318 (in 40 sample schools)</p> <p>6296</p> <p>6318</p> <p>6296</p>
10.	<p><u>Convergence With Other Schemes</u></p> <p>1. Sarva Shiksha Abhiyan</p> <p>2. School Health Programme</p> <p>i) Is there school Health Card maintained for each child?</p> <p>ii) What is the frequency of health check-up?</p> <p>iii) Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de-worming medicine periodically?</p> <p>iv) Who administers these medicines and at</p>	<p>All government schools are running with Sarva Shiksha Abhiyan (SSA) programme</p> <p>Students health card is maintained in by the school authority</p> <p>Bi-annual health check-up is carried out by the government Health centers</p> <p>Micronutrient tables and de-worming medicine are provided during the medical check-up.</p> <p>The Government Medical health centre doctor administers these</p>

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

S.No.	Indicators	Source of Information
	<p>cooked and where the foodgrains /other ingredients are being stored?</p> <p>c) Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms.</p> <p>d) Whether MDM is being cooked by using firewood or LPG based cooking?</p> <p>e) Whether on any day there was interruption due to non-availability of firewood or LPG?</p>	<p>All schools canteen have proper ventilations and they are away from the classrooms in which 85% of the school canteen properly maintained. But the GPS, Puthakudy school canteen was very poor and unhygienic.</p> <p>In central kitchen the Diesel is used for steam cooking burner. The school canteen use fire wood for cooking food.</p> <p>NO such interruption was reported by the school authorities at the time of study.</p>
	<p><u>Infrastructure</u></p> <p><u>2. Kitchen Devices</u></p> <p>i) Whether cooking utensils are available in the school ?</p> <p>ii) Source of funding for cooking and serving utensils – Kitchen Devices fund / MME / Community contribution / others.</p> <p>iii) Whether eating plates etc are available in the school?</p> <p>iv) Source of funding for eating plates - MME / Community contribution / others?</p> <p><u>3. Availability of storage bins</u></p> <p>i) Whether storage bins are available for foodgrains? If yes, what is the source of their procurement?</p> <p><u>4. Toilets in the school</u></p> <p>i) Is separate toilet for the boys and girls are available?</p>	<p>The schools with canteen are well equipped with cooking utensils.</p> <p>The state government funds for the purchase of all the required kitchen utensils.</p> <p>In all the schools eating plates are available.</p> <p>Both central and state funds are used to purchase the eating plates.</p> <p>NO such storage bins are available in the schools the about 90 per cent of the schools with canteen use to store the foodgrains in the headmaster's room only 10 per of the schools have separate store room facilities. The food grains are packed and piled up in the gunny bags, the vegetables are displayed on the floor.</p> <p>All the schools are equipped with separate toilet for boys and girls. The toilets conditions of the</p>

S.No.	Indicators	Source of Information
	<p>ii) Are toilets usable?</p> <p>5. <u>Availability of potable water</u></p> <p>i) Is Tap water / tube well / hand pump / Well / Jet pump available?</p> <p>ii) Any other source</p> <p>6. <u>Availability of fire extinguishers</u></p> <p>7. <u>IT infrastructure available @ School level</u></p> <p>a) Number of computers available in the school (if any).</p> <p>b) Availability of internet connection (If any).</p> <p>c) Using any IT / IT enabled services based solutions / services (like e-learning etc.) (if any)</p>	<p>schools are very pathetic and deplorable to notice. About 65 per cent of the school toilets are very poor without proper maintenance. The students are forced to the use the same.</p> <p>All the schools are well connected with municipal water connection. The water is collected in the underground sump from which it is pumped to the overhead tank and it is supplied to the students for wash.</p> <p>For safe drinking water, almost all the schools were provided with Reverse Osmosis (RO) water purifier from which the water is collected in stainless steel drum for dinking purpose.</p> <p>All the school and central kitchen were provided with fire extinguishers as safety measure.</p> <p>Almost all the sample schools visited were provided with computers and internet connection. In all the 40 schools there are about 213 computers are available in with 33.80 per cent of the computers are not in working conditions. All the primary schools are provided with e-learning CD for the students use. The students are also allowed to watch and operated the computers.</p>
12.	<p><u>Safety & Hygiene:</u></p> <p>i) General Impression of the environment, Safety and hygiene:</p> <p>ii) Are children encouraged to wash hands before and after eating</p> <p>iii) Do the children take meals in an orderly manner?</p> <p>iv) Conservation of water?</p> <p>v) Is the cooking process and storage of fuel safe, not posing any fire hazard?</p>	<p>The meals are served to the children by sanding in queue and than they were made to sit in rows in the corridor for dinning. In GHS, Koilpathu school the students are dinning on the open ground/ under tree shade where the ground are not clean 4-5 students are dinning together in a single plate. The Headmaster or the teachers are not monitoring the while severing the food, at the same time the trainee teachers are deputed to serve food.</p>

S.No.	Indicators	Source of Information
		<p>Except in GHS, Koilpathu The teacher are monitoring the students to wash their plates, hand before and after dinning without wasting the food. The teachers are assigned to monitor on rotation basis.</p> <p>There is no threat of fire hazards of cooking storage fuel to the children in the school canteen.</p>
13.	<p><u>Community Participation</u></p> <p>i) Extent of participation by Parents / SMC / VEC / Panchayats / Urban bodies in daily supervision and monitoring.</p> <p>ii) Is any roster of community members being maintained for supervision of the MDM?</p> <p>iii) Is there any social audit mechanism in the school?</p> <p>iv) Number of meetings of SMC held during the monitoring period.</p> <p>v) In how many of these meetings issues related to MDM were discussed?</p>	<p>The parents participation in the MDM supervision is made daily. But the SMC and panchayats bodies supervision will be once in a month or during the time of SMC meetings.</p> <p>A separate SMC record is maintained in all the schools.</p> <p>There is no social audit or departmental audit but the accounts are shared within the SMC members.</p> <p>Since there is no discrepancy in MDM programme the need of separate issues related discussion does not arise.</p>
14.	<p><u>Inspection & Supervision</u></p> <p>i) Is there any Inspection Register available at school level?</p> <p>ii) Whether school has received any funds under MME component?</p> <p>iii) Whether State / District / Block level officers / officials inspecting the MDM Scheme?</p> <p>iv) The frequency of such inspections?</p>	<p>There is NO Inspection Register found in all the 40 sample schools visited.</p> <p>NO MME components reported in schools</p> <p>The DIS (Deputy Inspector of Schools) at state level is appointed to inspect the MDM scheme in each district. He use to visit the every school once in a month. The CEO is the nodal officer for the MDM in the Karaikal districts under his direction the DIS inspects and reports to him.</p>
15.	<p><u>Impact</u></p> <p>i) Has the mid day meal improved the enrollment, attendance, retention of</p>	<p>There is no improvement in enrolment in the schools where MDM is implemented (Total enrolment in 2012-13 is 18,358</p>

S.No.	Indicators	Source of Information
	<p>children in school?</p> <p>ii) Whether mid day meal has helped in improvement of the social harmony?</p> <p>iii) Whether mid day meal has helped in improvement of the nutritional status of the children?</p> <p>iv) Is there any other incidental benefit due to serving of meal in schools?</p>	<p>but during 2013-14 it is 16,971). But the attendance was good.</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>
16.	<p><u>Grievance Redressal Mechanism</u></p> <p>i) Is any grievance redressal mechanism in the district for MDMS?</p> <p>ii) Whether the district / block / school having any toll free number?</p>	<p>State level monitoring string committee has been constituted to redress the grievance related to MDM in Puducherry Union Territory.</p> <p>There is NO such toll free number at state level or district level.</p>

Performance of Two Centralized Kitchens in Karaikal

- a) **Date of visit :** 10.09.2013 and 13.09.2013
- b) **Name :** CK1) Thalatheru CK2) T.R. Pattnam
- c) **Address:** CK1. Thalatheru and CK2. T.R. Pattnam
- d) **MDM supply started:** CK1. Thalatheru -1999 and CK2. T.R.Pattnam 1999
- e) **Total no. of schools catering to:** CK1. Thalatheru – 29 Schools,
CK2. T.R.pattnam 20 Schools **Total 49 Schools.**
- f) **Total no. of children catering to:** CK1. Thalatheru - 4434 Students,
CK2.T.R.Pattnam - 2629 Students **Total 7063 students**
- g) **Approximate kitchen area:** CK1. 2000 sq ft and CK2. 1800 sq ft
- h) **Location of the kitchen:** CK1. Urban and CK2. Rural
- i) **Surroundings:** Both central kitchens are functioning with a separate building which is located adjacent to the school premises.
- j) **Accessibility :** Both the central kitchen are located in easily accessible areas with well connected roads and it is convenient to transport cooked food to the schools without any time delay.

INFRA STRUCTURAL FACILITIES

S.No.	Area of working +	Adequate space	Cleanliness*	Dryness	Well lit	Ventilation
	Receiving Food grains/Food articles	Yes	Good	Yes	Yes	Yes
	Storing	Yes	Good	Yes	Yes	Yes
	Pre-preparation	Yes	Good	Yes	Yes	Yes
	Cooking	Yes	Good	Yes	Yes	Yes
	Food assembly/serving	Yes	Good	Yes	Yes	Yes
	Washing	Yes	Good	Yes	Yes	Yes

2. PROCUREMENT AND STORAGE OF FOOD ITEMS

S.N	Raw materials	Quantity (kg) Purchased at one time	How often	Containers/Bag used for storage				
				Metal	Plastic	Gunny Bags		Any Other Specify
						Jute	Laminated	
1	Cereals	4-5 tonns	15 days once	--	--	Jute	--	--
2	Pulses	500-600 kgs	Monthly once	--	Sealed Plastic bag	--	--	--
3	Vegetable	400-500 kgs	two days once	-	-	Jute	-	
4	Spices	100-200 kgs	Monthly once	--	Sealed Plastic bag	--	--	--
5	Fats and oils	350-400 kgs	Two months once	Sealed tin	--	--	--	--
6	Any other specify	--	--	--	--	--	--	--

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

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

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

It was observed by the MI that the vegetables supplied from Puducherry (state head quarters) by the PAPSCO (an government undertaking co-operative society) on lump sum to central kitchen and to the school canteen weekly two days. It was reported by that the vegetables consist of more wastage especially over ripened and rotten which may constitute to a tune of 5-10 per cent to the total supplied.

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

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

4. Water: Source, Availability, Storage

Both the two central kitchens are well connected with municipal water which is connected to underground sump and then pumped up to the overhead

tank and then multiple tap is distributing directly to the steam cooking during and to other usages.

Are water-storing utensils covered?

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

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

YES the vegetables are washed before it is cooked.

6. PREPARATION

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

1) In cooking menu on Thalatheru central kitchen on the day of visit is
Boiled Rice, Brinjal+beans Sambar, Potato fried curry.

2) In cooking menu on T.R.Pattinam central kitchen on the day of visit is
Boiled Rice, Brinjal+beans+chow chow Sambar, beatroot+yam fried curry.

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

In both the Central kitchen Diesel is used for steam cooking.

6(d) Are prepared food items kept covered?

YES the cooked food are neatly covered in Stainless drum and immediately transferred to the school carrier for supply to the school

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

There is no time lapse in packing the food. When the food is cooked they use to transfer the food in the carrier simultaneously. Even the transportation of the food is moved at the same time by the TATA Ace mini van. The supply of food by mini van transportation contract was given to the co-operative society. This helps to serve the food hot and tasty on time.

6(f) How is the food packed?

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

6(g) Is the packaging material clean?

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

7. MANAGEMENT OF THE LEFTOVER FOOD

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

The chance of wastage of food is very less because everyday morning around 9-30 to 10 am the school head master will report to the central kitchen-in-charge about their school attendance and requirement over phone. It was observed that only very few schools left uneaten food that too it was very minimum quantity, These leftover food will be thrown away.

8. DISHWASHING

8 Utensils are cleaned with

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

9. ORGANIZATION CHART

Employees	Number (n)
1.Kitchen-in-charge	Each one staff
2. Store-in-charge	Same person
3. Purchase-in-charge	Central purchase supplied by PAPSCO a Puducherry government undertaking co-operative society which supplied foodgrains and vegetables as per the direction of the nodal officer of the Department of School Education
4. Head cook	One
5. Cooks cum Helpers	8 in T.R. Pattnam and 14 in Thalatheru
6. Helpers for serving at the school level	One assisted
7. Handlers and distributors	Each 4 Private van is arranged on contract
8. Cleaners/sweepers	Helpers in the central kitchen cleans the cooking wears and neatly sweep and wash the central kitchen after cooking process is over.
9. Any other	
10. Total	23

10. PERSONAL HYGIENE PRACTICES

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

- 10 (b) Do they have any toilet facility? **YES**
- 10 (c) Do they carry gloves while handling food? **NO**
- 10 (e) Do you observe any unhygienic practices followed by the food handlers? **NO**

11. KITCHEN WASTE DISPOSAL

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

12. FOOD TRANSPORTATION

12(a) Mode of transporting the food

The Mode of transportation of the cooked food from the central kitchen to the schools is entertained by TATA Ace mini van. The transportation contract was given to the co-operative society. Their responsibility is to supply the cooked food to the schools and the empty carrier should be brought back and deposit in the central kitchen.

- 12(b) Are the food containers kept in the vehicle covered properly? **YES**
- 12(c) Is food compartment of the vehicle clean and dry? **YES**
- 12(d) Does any person accompany the packed food in the vehicle? **YES**

13. FOOD EVALUATION

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

Procurement of pulses and condiments

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

Issues/suggestions relevant to MDM implementation

- It is suggested to appoint the central kitchen-in-charge who was well aware of nutritional aspects probably who had completed catering technology or home science.
- It is observed that there no separate cooking utensils washing point cooking and washing are carried out within the same premise. So, it is suggested to have a separated cleaning/wash place in the central kitchen.
- The cooks never wear headgears and hand gloves, it is suggested to make mandatory to wear these at the time cooking for safety/hygienic point of view.
- In Government High School Koilpathu, the student are not made to sit in rows but at the same time they were made to sit on open ground where the stay dogs and goats are roaming by the side. It is also noticed that in this school a single plate was shared together by 3-4 students for dinning which is unhygienic. It is pathetic to note that the school Head master or the teacher does not care about it.
- Except in the central kitchen the Menu board is not displayed in any of the schools at a noticeable place. Even the MDM logo was not found in any schools in Karaikal district, it is suggest to take necessary action at the earliest.
- Cooking menu is decided by school headmaster and MDM in-charge teacher based on the supply of the vegetable by the PAPSCO irrespective of the fact whether balanced diet is served to the children or not. So, a common weekly menu should be prepared with due respect to improve the nutritional level of the students.
- Mid-Day-Meal Programme is hardly supervised by the DIS (Deputy Inspector of Schools) at district level under the direction of the Chief Educational Officer.

- The vegetables and groceries are supplied by the PAPSCO a government undertaking agency from Puducherry weekly twice, (Monday and Wednesday). Since, none of the schools are central kitchen are provided with refrigerator facilities, it is suggest to find appropriate agencies who could able to supply daily fresh vegetables to the schools and central kitchen.
- In Karaikal district it was observed that the MDM scheme is implemented with both central kitchen and school kitchen. In the same day each kitchen/schools follows different menus. So, has to maintain the uniformity it is suggested for one more central kitchen to cater the rest of the schools that the running with individual canteen.

Photo 1



MDM food prepared in the Central Kitchen by steam cooking unit

Photo 2



The utensils with vegetables and cereals in the central kitchen unit

Photo 3



Rice bags are preserved in the raised platform of the Central Kitchen store room

Photo 4



The vegetables are placed in the specially designed cub-board in the central kitchen stores

Photo 5



Quality Cereals and pulses are supplied in sealed polythene pack

Photo 6



The branded edible oil is used in the Karaikal district central kitchen

Photo 7



The board displays the ration used for one student

Photo 8



Physical stock is verified by the researcher where the vegetables are floored for freshening

Photo 9

Photo 10



Fire extinguisher is fixed in the Central Kitchen

Photo 11



The vegetables are washed before it is cooked

Photo 12



MDM carrier is loaded from the Central Kitchen to the schools

Photo 13



The MDM is supplied in the school premises by the contract transporter

Photo 14



MDM food is served to the children it is monitored by the teachers and staff

Photo 15



The students are made to sit in rows for dinning the food

Photo 16



3-4 students are dinning in a single plate in GHS, Koilpathu

Photo 17



3-4 students are dinning in a single plate assembled in group in an unhygienic surrounding

Photo 18



MDM curry with channa and potato
with high diet value

Photo 19



Food prepared in school kitchen

Photo 20



GPS Ponbety school kitchen which is
in dirty and chaotic



Vegetables supplied by PAPSCO a sample shows
more spoiled and rotten tomatoes

List of Visited Schools in Karaikal District

Sl. No.	Name of the School	Rural/Urban	DISE code
1.	Government Primary School, Kallikuppam	Rural	34040-600402
2.	Government Primary School, Keezhakasakudymedu	Urban	34040-601302
3.	Government Primary School, Valathamangalam	Rural	34040-612101
4.	Government Primary School, Pathakudy	Rural	34040-610602
5.	Government Primary School, Nallahandur	Rural	34040-607501
6.	Government Primary School, Nehru Nagar	Urban	34040-601408
7.	Government Primary School, Thalatherupet	Urban	34040-601401
8.	Government Primary School, Keezhakasakudy	Urban	34040-601301
9.	Government Primary School, Dharmapuram	Urban	34040-603801
10.	Government Primary School, Kottucherry Medu	Rural	34040-610906
11.	Government Primary School, Varichikuddy(East)	Rural	34040-610905
12.	Government Primary School, Karukalcalacherry	Rural	34040-603403
13.	Government Primary School, Kottagaam	Rural	34040-608903
14.	Government Primary School, Nallathur	Rural	34040-608708
15.	Government Primary School, Athipadugai	Rural	34040-610604
16.	Government Primary School, Agalankannu	Rural	34040-608404
17.	Government Primary School, Mathalankudy	Rural	34040-609304
18.	Government Primary School, Pandaravadai	Rural	34040-607901
19.	Government Primary School, Muppaithankudy	Rural	34040-608405
20.	Government Primary School, Puthakudy	Rural	34040-608902
21.	Government Primary School, Pettai	Rural	34040-609901
22.	Government Primary School, Keezhavanjore	Rural	34040-612405
23.	Government Middle School, Nallambal	Rural	34040-607503
24.	Government Middle School, Pudhuthurai	Urban	34040-603802
25.	Government Middle School, Senior St., T.R.Pattinam	Rural	34040-612409
26.	Government Middle School, T.R.Pattinam	Rural	34040-612410
27.	Government Middle School, Neivacherry	Rural	34040-609902
28.	Government Middle School, Sellore	Rural	34040-607503
29.	Government Middle School, Ponbethy	Rural	34040-608901
30.	Government Girls High School, T.R.Pattinam	Rural	34040-612402
31.	Murugathal Achi Government High School, Karaikal	Urban	34040-612615
32.	Government Girls High School, Kottuchery	Rural	34040-610909
33.	Government High School, Akkaraivatam	Rural	34040-612619
34.	Government High School, Koilpathu	Urban	34040-601502
35.	Government High School, Varichikudy (New)	Rural	34040-613002
36.	Govindasamy Pillai Government High School, Karaikal	Urban	34040-612616
37.	Government Hr. Sec. School, Ambagarathur	Rural	34040-607707
38.	Thanthaiperiyar Govt Hr. Sec. School, Kovilpathu	Urban	34040-601504
39.	V.O.C. Govt. Hr. Sec. School, Kottucherry	Rural	34040-610907
40.	Govt. Hr. Sec. School, T.R.Pattinam,	Rural	34040-612401