



**1<sup>st</sup> Half-Yearly Monitoring Report on  
Mid-Day-Meal Scheme of Andaman & Nicobar Islands (UT)  
(1<sup>st</sup> April 2014 to 30<sup>th</sup> September 2014)**



मध्याह्न भोजन योजना  
Mid Day Meal Scheme

**District Monitored**  
**South Andamans**

**Dr. T. Vijaya Kumar**



***Monitoring Institution***

**National Institute of Rural Development & Panchayati Raj**  
(Ministry of Rural Development, Govt. of India)  
Rajendranagar, Hyderabad-500030

**2014**



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**District Monitored**

**South Andamans**

**Dr.T.Vijaya Kumar**



**Monitoring Institution**

**Centre for Equity & Social Development**

**National Institute of Rural Development & Panchayati Raj**  
(Ministry of Rural Development, Govt. of India)  
Rajendranagar, Hyderabad.

**2014**

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## **FOREWORD**

National Institute of Rural Development Panchayati Raj, Rajendranagar, Hyderabad, Monitoring Institute has been monitoring Mid-Day-Meal scheme in Andaman & Nicobar Islands (UT) as one of the Monitoring Institutions across the country for broad based monitoring of MDM activities.

This is the 1<sup>st</sup> half yearly report for the year 2014-15 and is based on the data collected from one district namely South Andamans of Andaman & Nicobar Islands.

I hope the findings of the report would be helpful to both the Government of India and the Union Territory of Andaman & Nicobar Islands to understand the grass root level problems in implementation as well as achievement of MDM in the UT and to plan further necessary interventions.

In this context, I extend my hearty compliments to Dr.T.Vijaya Kumar, Associate Professor, Centre for Equity & Social Development of NIRD & PR and Nodal Officer for Monitoring of MDM in Andaman & Nicobar Islands and team members who have rendered good service by taking initiative to visit the schools located in the inaccessible areas and preparing the report in time. I would like to appreciate the cooperation extended by the authorities of the Union Territory administration, the District and Block officers of MDM during the time of monitoring.

**Dr. M.V. Rao, IAS.,**  
**Director General**

National Institute of Rural Development & Panchayati Raj  
Rajendranagar  
Hyderabad.

## **ACKNOWLEDGEMENTS**

The present Monitoring report is an outcome of committed research investigators to the field survey and cooperation received from Teachers and Head Masters concerned along with Educational Officers, UT Administration of the Andaman & Nicobar Islands. The author duly thanks them for their fullest cooperation and facilities provided in successful completion of the Monitoring Activities.

The author expresses gratitude and sincere thanks to Officials of Ministry of Human Resource Development, New Delhi for sponsoring this monitoring project.

I also take this opportunity to express a deep sense of gratitude to Dr. M.V. Rao, IAS, Director General, National Institute of Rural Development & Panchayati Raj, Hyderabad for providing an opportunity to undertake this monitoring project and encouraging the team for successful completion.

I gratefully thank Dr. R.R.Prasad, Professor & Head, Centre of Equity and Social Development, NIRD & PR, Hyderabad for his consistent encouragement, guidance for timely completion of this monitoring activity.

Special thanks to the Project Manager and consultants of TSG, Ed.CIL for the valuable information provided by them and cooperation extended in all aspects of the project.

I am obliged to staff members of this project, Mr. A. Ashwin Kumar, Project Assistants and Mr. A. Prem Kumar, K. Sudheer Kumar and other staff members of Centre for Equity & Social Development for their contribution to this project by extending their cooperation.

Finally I thank Ms. S.V. Lakshmi for assistance and support in data entry, processing and bringing analytical output. Last but not the least, we express our thanks to all those who are directly and indirectly involved and helped in conducting the monitoring work of Mid-Day-Meal scheme in Andaman & Nicobar Islands.

**Dr. T. Vijaya Kumar**  
**Associate Professor (CESD) &**  
**Nodal Officer**

***COMPOSITION OF MONITORING TEAM***

<b>S.No</b>	<b>Name</b>	<b>Designation</b>
<b>1</b>	<b>Dr. T. Vijaya Kumar</b>	<b>Project Director</b>
<b>2</b>	<b>Mr. K. Rajeshwar</b>	<b>Team member</b>
<b>3</b>	<b>Dr. D. Radhakishan</b>	<b>Resource person</b>
<b>4</b>	<b>Mr. A. Ashwin Kumar</b>	<b>Project Assistant</b>

**1<sup>st</sup> Half Yearly Monitoring Report of National Institute of Rural Development & Panchayati Raj (NIRD&PR) on MDM in Andaman & Nicobar Islands (UT) for the period from 1<sup>st</sup> April, 2014 to 30<sup>th</sup> September, 2014.**

**General Information**

Sl. No.	Subject	Details
1.	Name of the monitoring institution	<b>National Institute of Rural Development &amp; Panchayati Raj, Hyderabad.</b>
2.	Period of the report	<b>1<sup>st</sup> April 2014 to 30<sup>th</sup> Sept 2014</b>
3.	No. of Districts allocated	<b>One District</b>
4.	District names (write the districts names which the MI has monitored)	<b>South Andamans</b>
5.	Month of visit to the Districts /blocks (Information is to be given for district wise )	
	District	<b>South Andamans –Sept 2014</b>
6.	MI selected the schools as per the criteria : Yes/No (Ref: As per the ToR 2013-15 point 4 (iii) under scale of work)	
	(i) Higher gender gap in enrolment	<b>Yes</b>
	(ii) Higher population of SC/ST students,	<b>Yes</b>
	(iii) Low retention rate and higher dropout rate	<b>Yes</b>
	(iv) The School has a minimum of three CWSN	<b>Yes</b>
	(v) The habitation where the school is located at has sizeable number of OOSC	<b>NA</b>
	(vi) The habitations where the school is located at witnesses in bound and out bound seasonal migration,	<b>Yes</b>
	(vii) The ward/unit of planning where the school is located at is known to have sizeable number of urban deprived children	<b>Yes</b>
	(viii) The school is located in a forest or far flung area	<b>Yes</b>
	(ix) The habitation where the school is located at witnesses recurrent floods or some other natural calamity	<b>Yes</b>
	(x) Pupil Teacher Ratio (PTR) at school level	<b>Yes</b>
7.	Types of Schools visited as per the ToR 2013-15: Yes/No (Ref: As per the ToR 2013-15 point 4(iv) under scale of work)	
	(i) 8 schools from urban areas visited Yes/No	<b>Yes</b>
	(ii) if yes write the number	<b>8</b>
	(iii) 6 schools from Special Training Centers (3 residential and 3 non-residential) visited : Yes/No	<b>This intervention is not being implemented in South Andamans district of UT.</b>
	(iv) if yes write the number	
	(v) 2 schools from civil works sanctioned Yes/No	<b>Yes</b>
	(vi) if yes write the number	<b>2</b>
	(vii) 2 schools from NPEGEL blocks Yes/No	<b>This intervention is not being implemented in South Andamans district of UT.</b>
	(viii) if yes write the number	

	(ix) 3 schools from CWSN (priority to those having other than Orthopaedic Impairment (OI children) Yes/ No (x) if yes write the number	<b>Yes 3</b>
	(xi) 3 schools from Computer Aided Learning (CAL) and KGBV scheme Yes/No (xii) if yes write the number	<b>This intervention is not being implemented in the Sample district.</b>
	(xiii) 3 schools from KGBV scheme Yes/No (xiv) if yes write the number	<b>This intervention is not being implemented in the Sample district</b>
<b>8.</b>	The selection of schools (for all the districts to be monitored) shall be done on the basis of the latest school report card generated through DISE, HHS data and consultation with the district SSA functionaries: Yes/No <i>Ref: TOR 2013-15 point 4(v) under scale of work (The procedure and criteria adapted, for the selection of schools shall form an essential part of the MIs report.)</i>	<b>Yes</b>
<b>9.</b>	Total number of elementary schools in each district allocated. Information is to be obtained from SPO/DPO office. <i>(Information is to be given for district wise )</i>	<b>South Andamans district 190 schools</b>
	District : (Write district name and also provide number of elementary schools in each district)	<b>South Andamans district 190 schools</b>
<b>10.</b>	Number of elementary schools (primary and upper primary) covered/ monitored <i>(Information is to be given district wise)</i>	<b>South Andamans district 40</b>
	District : (Write district name and also provide number of elementary schools monitored in each district)	<b>South Andamans district 40</b>
<b>11.</b>	Number of elementary schools visited by Nodal Officer of the Monitoring Institute	<b>South Andamans district 16</b>
	District : (Write district name and no. of schools visited by the Nodal Officer)	<b>South Andamans district 16</b>
<b>12.</b>	Whether the MI has sent their report to the SPO at the draft level : YES / NO <i>(Ref: TOR 2013-15 point 5(i) under Reports)</i>	<b>Yes</b>
<b>13.</b>	After submission of the draft report to the SPO office whether the MI has received any comments from the SPO office : YES / NO <i>(Ref: TOR 2013-15 point 5(ii) under Reports)</i>	<b>Draft report submitted</b>
<b>14.</b>	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO <i>(Ref: TOR 2013-15 point 5(iii &amp; iv) under Reports)</i>	<b>Yes</b>
<b>15.</b>	Items to be attached with the report	
	<b>a) List of Schools with DISE code visited by MI and list of schools visited by the Nodal Officer.- Annexure</b>	<b>Yes</b>

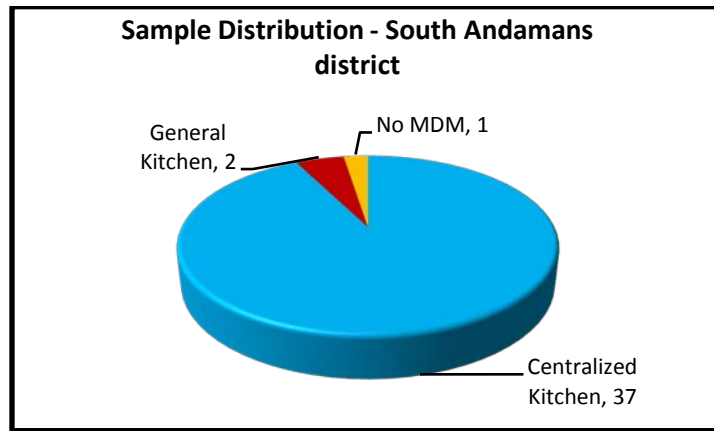
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	<p><b>EXECUTIVE SUMMARY</b></p>	
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## Executive Summary

The Monitoring of Mid-Day Meal scheme was carried out by National Institute of Rural Development & Panchayati Raj (Ministry of Rural Development, Government of India) Hyderabad in South Andamans District of Andaman and Nicobar Islands (UT). The team monitored 40 schools out of which 37 schools the food is supplied through cluster kitchens and 2 schools were preparing MDM at school point and in one school surprisingly the MI has noticed no facility of MDM i.e Govt. Primary School Radhanagar, Havelock Island.

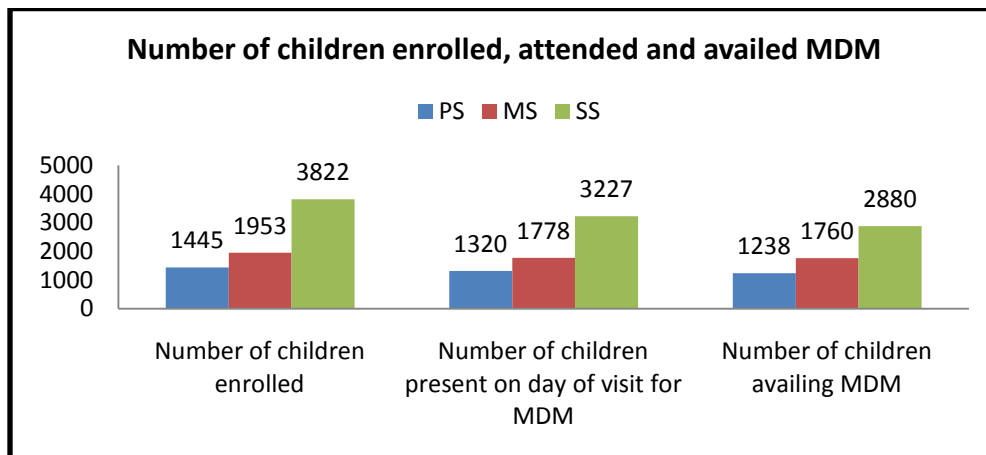


### Regularity in Serving Meal

In South Andamans district the Monitoring Institute has observed that in majority of the sample schools well cooked hygienic hot meal is served on daily basis from the cluster kitchens as well as independent kitchens located near to the schools.

### Trends

The Monitoring Institute has observed that in South Andamans district, total enrollment in all the sample schools is 7220, out of this 6325 (87.6%) are attending the schools and 5878 (81%) students have availed MDM on the day of MI visit.



### **Regularity in Delivering Food grains to School Level**

In majority sample schools the food grains are delivered regularly. The cooking agencies are lifting the food grains from the fair price shop dealers. Buffer stock is maintained in almost all the sample schools of the district in cluster kitchens.

### **Regularity in Delivering Cooking Cost to School**

The MI has noticed that in majority of the cluster kitchens the cooking agencies reported that the food grains are supplied in time whereas the payment of cooking cost to the agencies is delayed for about 2-3 months.

### **Social Equity**

In all the sample schools of South Andamans district it is noticed that there is no caste, gender and community discrimination in cooking or serving or in seating arrangements made in Mid- Day- Meal.

### **Variety of Menu**

In majority of the Primary Schools and Middle Schools visited by MI team in South Andamans district, it is observed that variety of the food is being served. The daily menu includes rice and dal in all the schools. Whereas vegetables are being served along with papad to the children during the vegetable seasons and eggs are given twice a week depending on the availability.

### **Display of Menu board**

In all the sample schools of South Andamans district it is noticed that the majority of the schools have menu chart in head masters room as well as on the notice board.

### **Quality and Quantity of meal**

In almost all the sample schools the children are feeling satisfied with the quality and quantity of the MDM served.

### **Supply of micro nutrients**

In majority of the sample schools of South Andamans district, it is observed that the supplementary nutrients like folic acid and Vit A are supplied with convergence of health department. Students' health cards were not maintained in any of the sample schools visited by the MI.

### **Status of Cooks**

In majority of the sample schools of South Andamans district visited by MI it is noticed that majority of the cook-cum-helpers are appointed by the cooking agencies of cluster kitchens as per the strength of the children.

### **Payment of remuneration to cook-cum-helpers**

The Monitoring Institute has observed the delay in payment of remuneration to cook-cum-helpers under MDM in the entire sample schools of South Andamans district. It is reported by the cooking agencies that the payment has been delayed by 3-6 months in almost all the sample schools.

### **Social composition of cooks**

In majority of the sample schools of South Andamans district the cook-cum-helpers for cooking the Mid-Day-Meal are provided by Self Help Groups & women cooperative societies. The Social composition of the Cooks indicates that majority are from the OBC community.

**Infrastructure**

The Monitoring Institute has observed that in majority schools of South Andamans district the cooking agencies are having rented pucca kitchen sheds and these sheds are being used for cooking of MDM.

**Storage of Food grains**

The Monitoring Institute has noticed that in all the sample schools in South Andamans district, the storage of food grains is done in temporary and rented kitchen sheds in cluster kitchens. Further the Monitoring Institute has observed that the storage of food grains in most of the schools is not done properly.

**Potable water available for cooking purpose**

The Monitoring Team has observed that the majority of the sample schools cluster kitchen sheds of South Andamans district are having water facility for cooking the Mid-Day-Meal and also for drinking purpose of the children. It is observed that out of 40 sample schools 30 schools have the water facilities from tap connection followed by 7 schools having the facility of water filters for drinking purpose.

**Kitchen Utensils**

The Monitoring Institute has observed that in majority of the sample schools of South Andamans district, all schools had adequate utensils for cooking MDM. Self Help Group women (cooking agencies) are arranging these utensils themselves by investing the money.

**Fuel**

The Monitoring Institute has noticed that in majority of the cluster kitchens the LPG used as fuel whereas in few schools the firewood is used as a fuel.

**Safety and Hygiene**

The Monitoring Institute has noticed that in majority of the sample schools of South Andamans district the cooking agencies have taken up safety measures for cooking of MDM. Further it is also observed that the cooking agencies are wearing head gears, hand gloves, aprons while cooking and serving.

It is note worthy to mention that in Government Primary School Chidiya Tapu, the teachers are encouraging the children to use liquid dettol hand wash before taking the Mid-Day-Meal and in Government Primary School, Havelock 61/2 school it is noticed that children are using dettol soap for hand wash before and after the Mid-Day-Meal.

**Community Participation**

The monitoring team observed the participation of parents and SMC members in distribution of MDM in the sample schools.

The Monitoring Institute has observed that in majority of the sample schools in South Andamans district, SMC members and mother's committee members are visiting the schools frequently for participation in school activities.

Further it is also observed that the quantity of ingredients used for cooking of MDM varies from school to school. However the quantity supplied by the cooking agencies in cluster kitchens is within the norms.

**Inspection and Supervision**

The Monitoring Institute has observed that the block and district authorities are occasionally visiting the schools to inspect and supervise the Mid-Day-Meal along with employees of cluster kitchens accompanying the MDM and monitoring the distribution at the school point.

## **Impact**

In majority of the sample schools visited by MI in South Andamans district it is observed that the Mid-Day-Meal is helping the poorest of the poor children of the schools to overcome the classroom hunger.

The Mid-Day-Meal in the school is encouraging the children to continuously attend the school. As far as nutritional support is concerned Mid-Day-Meal cannot be the main source for children's health.

## **Recommendations for improvement of the implementation of MDM:**

1. For better implementation of MDM lot of advocacy to be carried out with IEC material.
2. Menu boards should be displayed along with the entitlements of MDM in noticeable places of the schools.
3. The cluster kitchens are to be monitored regularly by the concerned schools as well as the Educational Officers for maintaining the quality supply of MDM.
4. Awareness generation programmes for teachers, community members and cooking agencies are to be organized for effective implementation.
5. Kitchen sheds should be constructed as per the strength of the students and norms of MDM immediately in all the schools. Wherever the kitchen shed is available the cluster kitchens should be discouraged.
6. The UT administration should take immediate steps for reducing the delay of payment of remuneration to cook-cum-helpers as well as the cooking cost to the cooking agencies.
7. Proper monitoring mechanism has to be established from cluster to block level for better delivery of MDM.
8. The infrastructure facilities like kitchen shed and utensils should be provided by the UT from MDM funds since the cooking agencies are unable to meet the cost of the kitchen shed and utensils.
9. The UT administration should arrange the transportation charges or the transportation facility for lifting the monthly quota of raw rice from the Civil Supplies Godown to the cooking agencies.
10. The UT administration should allow the cooking agencies i.e., Self Help Group women to meet the expenditure of vegetables, pulses, oil and fire wood only from the conversion cost.
11. The UT administration is inviting the sealed tenders from the registered groups or firms for supplying the cooked Mid-Day-Meal but in practice majority of the Self Help Group women are only applying for the tenders. As a result the Self Help Groups are attracting payment of income tax for the claims. Therefore the MI recommends that instead of inviting tenders from the SHGs the cost quotations at the local level may be invited from SHGs / cooking agencies for healthy competition as well as reducing the burden of income tax.
12. In urban areas it is noticed that most of the children are not availing the Mid-Day-Meal because of stigma attached to health consciousness. This has to be restricted by organizing more demonstrations with regard to quality and hygiene of the Mid-Day-Meal.

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	<h1>INTRODUCTION</h1>	
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# 1. Introduction

## 1.1 Introduction

The Mid-Day-Meal scheme is the world's largest school feeding programme reaching out to about **12 crore children** in over 12.65 lakh schools/EGS centres across the country. With a view to enhance enrolment, retention and attendance and simultaneously improving nutritional levels among children, the National Programme of Nutritional Support to Primary Education (**NP-NSPE**) was launched as a Centrally Sponsored Scheme on **15<sup>th</sup> August 1995**, initially in 2408 blocks in the country. By the year 1997-98 the NP-NSPE was introduced in all blocks of the country. It was further extended in 2002 to cover not only children in classes I-V of Government, Government aided and local body schools, but also children studying in EGS and AIE centres. Central Assistance under the scheme consisted of free supply of food grains @ 100 grams per child per school per day, and subsidy for transportation of food grains up to a maximum of Rs 50 per quintal. During 2004 the scheme was revised to provide cooked Mid-Day-Meal with 300 calories and 8-12 grams of protein to all children studying in classes 1-V in Government and aided schools and EGS/AIE centres.

From 2008-09 i.e., **1<sup>st</sup> April, 2008**, the programme has been covering all children studying in Government, Local Body and Government-aided primary and upper primary schools and the EGS/AIE centres including Madarsa and Maqtabas supported under SSA of all areas across the country. The calorific value of a Mid-Day-Meal at upper primary stage has been fixed at a minimum of 700 calories and 20 grams of protein by providing 150 grams of food grains (rice/wheat) per child/school day.

During the year 2009 the following changes have been made to improve the implementation of the scheme:-

- a) Food norms have been revised to ensure balanced and nutritious diet to children of upper primary group by increasing the quantity of pulses from 25 to 30 grams, vegetables from 65 to 75 grams and by decreasing the quantity of oil and fat from 10 grams to 7.5 grams. b) Cooking cost (excluding the labour and administrative charges) has been revised from Rs.1.68 to Rs. 2.50 for primary and from Rs. 2.20 to Rs. 3.75 for upper primary children from 1.12.2009 to facilitate the serving of meal to eligible children as per the prescribed quantity and quality .The revised cooking cost per child per school day w.e.f 1.07.2013 for primary is Rs. 3.34 per child per day and Rs.5.00 for upper primary children.

### **(b)Engagement of cook-cum-helpers**

The honorarium for cooks and helpers was being paid from the labour and other administrative charges @ Rs.0.40 per child per day provided under the cooking cost. In many cases the honorarium was so little that it became very difficult to engage manpower for cooking the meal. A separate component for Payment of honorarium @ Rs.1000 per month per cook-cum-helper was introduced from 1.12.2009. Honorarium at the

above prescribed rate is being paid to cook-cum-helper. Following norms for engagement of cook-cum-helper have been made:

- (i) One cook-cum-helper for schools up to 25 students.
- (ii) Two cooks-cum-helpers for schools with 26 to 100 students.
- (iii) One additional cook-cum-helper for every addition of up to 100 students.

The expenditure towards honorarium of cook-cum-helper is shared between the center and the NER states on 90:10 basis and with other states/UT's on 75:25 basis.

## **1.2 Management, Monitoring and Evaluation (MME)**

Provide assistance to States/ UTs for Management, Monitoring & Evaluation (MME) at the rate of 1.8% of total assistance on (a) free food grains, (b) transport cost (c) cooking cost and (d) Honorarium to cook-cum-helpers. Another 0.2% of the above amount will be utilized at the Central Government level for management, monitoring and evaluation. The detailed guidelines are issued by the Ministry vide letter No. F.1-15/2009-Desk (MDM) dated 21<sup>st</sup> June, 2010.

**(a) Provision of Mid-Day-Meal during summer vacation in drought affected areas.**

**(b) Provision of essential infrastructures:**

**I) Kitchen-cum-stores:**

The cost of construction of Kitchen-cum-store is determined on the basis of State Schedule of Rates and the plinth area norm laid down by the Department of School Education and Literacy, Ministry of Human Resource Development, Government of India depending on the number of children studying in schools. However, in case of unconventional item, which is not part of Schedule of Rates, the rates are to be approved by the State level Steering-cum-Monitoring Committee for MDM Scheme with the condition that such estimates should not exceed the cost of the similar design made through conventional item available in the Schedule of Rates. The cost of construction of Kitchen-cum-store is shared between the Centre and the NER States on 90:10 and with other States/UTs on 75:25 basis. The norm for construction of kitchen-cum-store is given below:- 20 sq. mts. plinth area for construction of Kitchen-cum-store in schools having upto 100 children. For every additional upto 100 children additional 4 sq.mt. Plinth area will be added. Slab of 100 children may be modified by the States/UTs depending upon local conditions. For example, the hilly areas, where the number of children in



schools is less, may have larger slabs. In one State/UT, there can be more than one slab. However, the modified prescription of plinth area will have to conform to the above ceiling.

## **II) Kitchen Devices:**

Government of India through this scheme provides assistance in a phased manner for provision and replacement of kitchen devices at an average cost of Rs. 5,000 per school. States/UT Administration will have the flexibility to incur expenditure on the items listed below on the basis of the actual requirements of the school (provided that the overall average for the State/UT Administration remains Rs.5000 per school): a. Cooking devices (Stove, Chulha, etc) b. Containers for storage of food grains and other ingredients c. Utensils for cooking and serving.

### **1.3 Objectives of Monitoring by the Independent Research Institution:**

Sarva Shiksha Abhiyan (SSA) & Mid-Day-Meal Scheme are the initiatives of the Government of India to achieve the goal of Universalization of Elementary Education. For successful implementation of the Programme, an effective monitoring system is essential. Monitoring is very important for any programme and it is required on continuous basis. The Ministry felt that it would be more fruitful to involve professional institutions in this task. Accordingly, the Department of School Education & Literacy, during the year 2003-2004, had identified key monitoring institutions to monitor the implementation of the programme in the States/ UTs.

After enactment of RTE Act, 2009 the education scenario has changed and in order to undertake the field monitoring more intensively and rigorously, the Ministry has recently revised the Terms of Reference (ToR) with consultation with MIs, in a National Review Meeting held in June, 2010 for Monitoring of SSA-RTE and MDM. The revised ToR would be for two years and is effective from October 1<sup>st</sup>, 2013.

The MI shall monitor the Schemes with the objectives of:

- (i) Assessment and analysis of the implementation of the approved interventions and processes underlying these Interventions at the habitation and school level keeping in view the overarching goals of these schemes and the provisions under RTE Act, 2009 and,
- (ii) Identification of the social, cultural, linguistic or other barriers coming in the way of successful implementation of the schematic interventions and attainment of these goals.

### **1.4 Methods Used**

Data collection tools were developed by the Sub Group of Monitoring Institutions formulated by the Ministry of Human Resource Development; GoI. Data was then collected by the qualified monitors from the one district. The methods used in data collection included observation, interviews, focus group discussions and meetings. The tools used included questionnaires, interview schedules, observation schedules and focus group discussion checklists.

### **1.5 Collection of Data**

For the purpose of data collection, the study team made physical visit to all the schools for preliminary interaction with teaching staff and appraising themselves with the physical and academic conditions prevailing thereof. Since

the data collection is to be covered in a span of less time and the task is of gigantic proportion, required number of research investigators were identified and trained thoroughly in terms of appropriate data collection methods. Specific care has been taken to identify the research investigators keeping in view the requirement of exposure to school education. Hence, Post Graduates having B.Ed, M.Ed, and M.Phil qualification were specifically drafted as research investigators for the purpose of the study. They were in turn given a five-day orientation on data collection, observation and capturing the information from the schools and then placed for actual data collection. The school management concerned was informed in advance to keep the records ready for secondary data collection as well. On the day of visit to the schools, the structured schedule was administered for primary data collection under the supervision of research team.

### **1.6 Monitored Schools**

The schools that were monitored during First Half yearly period i.e., April 1, 2014 to September 30, 2014, by the monitoring institute i.e., National Institute of Rural Development & Panchayati Raj, Rajendranagar, Hyderabad in one district of South Andamans in Andaman and Nicobar Islands.

In each district as per the ToR the Monitoring Institute is supposed to monitor the 40 schools with due representation to certain interventions as well as Urban and Rural areas. Before starting the monitoring activity the State Project Office has been informed about the monitoring districts and requested the Director of Education for Mid-Day-Meal scheme to instruct the concerned District Educational Officers about the activity of monitoring. The schools in each district are identified in consultation with the District Project Officers/ District Educational Officers of the concerned district and at the time of monitoring the District project officers, DEO's and their representatives also accompanied along with the monitoring teams of the Monitoring Institute. The selected schools in each district represents 40 out of this 8 schools are from the Urban area, 3 schools from Civil Works, 3 schools with CWSN children and the remaining schools are from rural where ever the establishments are available. Out of the 40 schools the schools which are implementing mid-day-meal scheme are covered for monitoring of MDM. The details of monitoring of schools are provided in Annexure.

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	<p><b>DISTRICT REPORT OF SOUTH ANDAMANS</b></p>	
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# District Level Half Yearly Monitoring Report

## District: South Andamans

1

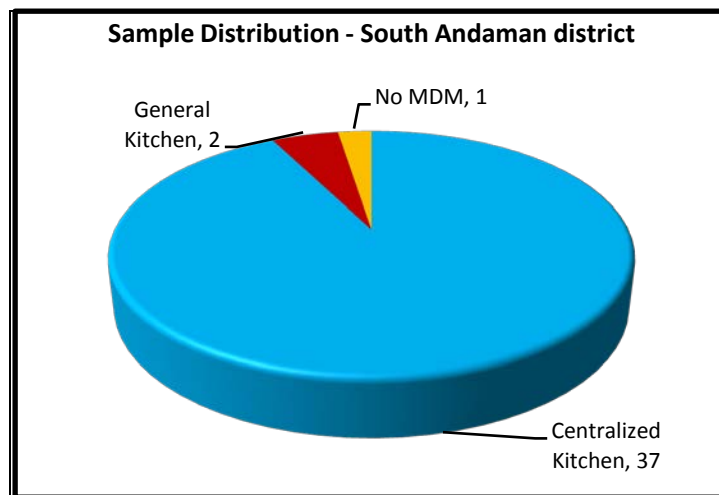
### **REGULARITY IN SERVING MEAL:**

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



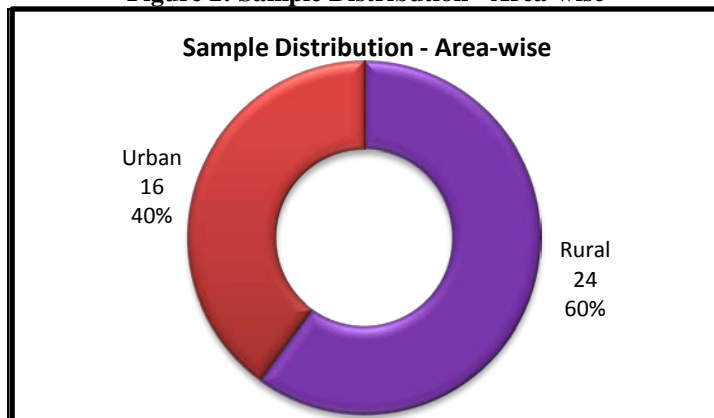
The monitoring of Mid-Day-Meal scheme was carried out by National Institute of Rural Development & Panchayati Raj, Hyderabad in South Andamans District of Andaman and Nicobar Islands (UT). The team monitored 40 schools that were providing MDM to school children. Out of 40 sample schools point by the cooking agencies, whereas in 37 schools it is noticed that the cluster kitchens are providing the cooked Mid-Day-Meal to the children by transporting from the cluster kitchen.

**Figure 1: Sample Distribution - South Andaman district**



The 3 schools in Havelock Island i.e GMS, Havelock, GPS, Krishnanagar the food is prepared by the Self Help Groups, whereas in GPS, Radhanagar there is no Mid-Day-Meal facility for the children since 2011.

**Figure 2: Sample Distribution - Area-wise**



**Table 1: School is serving hot cooked meal daily**

Response	Category			Total
	GPS	GMS	GSS	
Yes	14	9	10	33
	87.5%	81.8%	100.0%	89.2%
No	2	2	0	4
	12.5%	18.2%	.0%	10.8%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

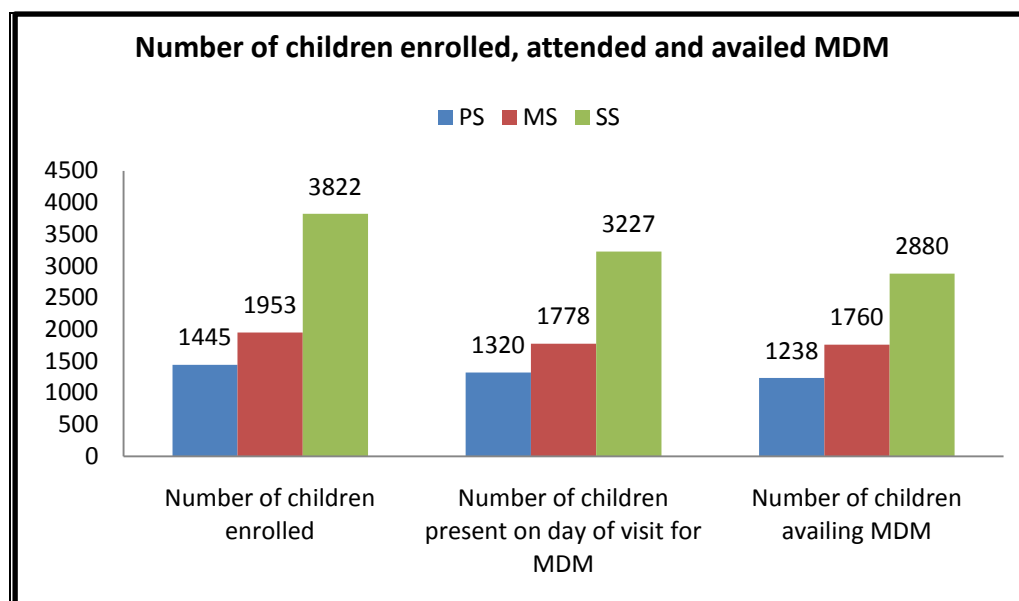
As far as regularity of serving meal out of 40 schools 33 schools (cluster kitchen) + 2 schools (Independent kitchen) are serving hot cooked meal daily by transporting through mini vans and auto rickshaws to the school point. In one school i.e GPS, Radhanagar the Mid-Day-Meal is not provided to the children since long time i.e 2011. The monitoring Institute representatives noticed the problem and brought to the notice of CRC and facilitated the Mid-Day-Meal serving on the day of monitoring itself.



**Preparation of MDM at cluster kitchen in Neil Island**

**TRENDS:**

Extent of variation (As per school records vis-à-vis actuals on the day of visit)

**Figure 3: Number of children enrolled, attended and availed MDM****Table 2: Number of children enrolled, attended and availed**

Location	Category	Number of children enrolled	Number of children present on day of visit for MDM	Number of children availing MDM
Rural	PS	322	277	277
	MS	800	754	754
	SS	1045	952	952
	Total	2167	1983 (91.5%)	1983 (91.5%)
Urban	PS	1123	1043	961
	MS	1153	1024	1006
	SS	2777	2275	1928
	Total	5053	4342 (86%)	3895 (77%)
Total	PS	1445	1320	1238
	MS	1953	1778	1760
	SS	3822	3227	2880
	Total	7220	6325 (87.6%)	5878 (81%)

The MI has observed that in the sample schools visited in South Andamans District, total enrollment in all the sample schools is 7220, out of this 6325 (87.6%) are present on the day of MI visit and 5878 (81%) are availing the MDM. In case of rural schools out of 2167, 1983 (91.5%) are present and availing the Mid-Day-Meal, whereas in case of Urban schools out of 5053, 4342 (86%) are present and 3895 (77%) are availing the Mid-Day-Meal.

3

**REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL:**

- (i) Is school receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?
- (ii) Is buffer stock of one-month's requirement is maintained?
- (iii) Is the food grains delivered at the school?



**Storage of food grains**

Among the sample schools visited by the Monitoring Institute it is noticed that the majority of the schools (cluster kitchens) are receiving the food grains from the dealers but as per the MDM guidelines the dealers are to deliver the food grains at the school point. In one school GPS, Krishnanagar, Havelock Island it is reported that the food grains are not delivered regularly. The cooking agencies are procuring the food grains from the dealers by bearing the transport expenditure. Majority of the cooking agencies in the sample schools reported that bearing the transport expenditure is very difficult.

Coming to the buffer stock of one month's requirement it is observed by the MI that in 39 schools, stock of food grains for one month is available. In some cluster kitchen sheds it is noticed that the buffer stock is not stored properly.

4

**REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL:**

- (i) Is school receiving cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?
- (ii) In case of delay, how schools manage to ensure that there is no disruption in the feeding programme?
- (iii) Is cooking cost paid by Cash or through banking channel?

The Monitoring Institute has observed that out of 39 sample schools majority of the schools the agencies reported that they are not receiving the cooking cost on time. Whereas in 1 school i.e. GMS, Havelock reported that cooking cost is received on time.

In 36 schools the implementing agencies are not receiving the cooking cost regularly. There is 2-3 months delay in receiving the cooking cost. However, the cooking cost is paid by cheque.

In majority of the sample schools the cooking agencies of the cluster kitchens reported that the Government is charging 2% tax on the claim of cooking cost.

5	<p><b><u>SOCIAL EQUITY:</u></b>  <b>Did you observe any gender or caste or community discrimination in cooking or serving or seating arrangements?</b></p> <p>It is noticed by the Monitoring Institute that there is no discrimination in cooking or serving of Mid-Day-Meal in the sample schools.</p>																																																																						
6	<p><b><u>VARIETY OF MENU:</u></b>  <b>Has the school displayed its weekly menu, and is it able to adhere to the menu displayed?</b></p> <p>As per the norms the schools have to display the menu boards in noticeable places of the school premise and follow the same daily. It was noticed by the MI that in 7 (18.9%) school menu was not displayed on the board. Whereas in 30 (81.81%) schools have displayed menu on the board.</p> <table border="1" data-bbox="402 615 1304 978"> <caption><b>Table 3: Display of menu on the board</b></caption> <thead> <tr> <th rowspan="2">Response</th> <th colspan="3">Category</th> <th rowspan="2">Total</th> </tr> <tr> <th>GPS</th> <th>GMS</th> <th>GSS</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Menu displayed on the board</td> <td>13</td> <td>10</td> <td>7</td> <td>30</td> </tr> <tr> <td>81.2%</td> <td>90.9%</td> <td>70.0%</td> <td>81.1%</td> </tr> <tr> <td rowspan="2">Menu not displayed on the board</td> <td>3</td> <td>1</td> <td>3</td> <td>7</td> </tr> <tr> <td>18.8%</td> <td>9.1%</td> <td>30.0%</td> <td>18.9%</td> </tr> <tr> <td rowspan="2">Total</td> <td>16</td> <td>11</td> <td>10</td> <td>37</td> </tr> <tr> <td>100.0%</td> <td>100.0%</td> <td>100.0%</td> <td>100.0%</td> </tr> </tbody> </table> <p>Regarding the menu being followed uniformly, the monitoring team found that 10% Primary Schools and 80% Middle Schools followed the menu uniformly. In 80% Primary Schools and 20% Middle Schools the menu included locally available ingredients. Whereas in 2 Middle Schools and one Primary School it is noticed that the menu is deviated.</p> <p>In 12 (32.4%) schools it is observed that menu is decided by the organization which has cluster kitchen and in 25 (67.6%) schools the everyday menu is decided by the school head master</p> <table border="1" data-bbox="467 1346 1239 1801"> <caption><b>Table 4: Deciding of Menu</b></caption> <thead> <tr> <th rowspan="2">Response</th> <th colspan="3">Category</th> <th rowspan="2">Total</th> </tr> <tr> <th>GPS</th> <th>GMS</th> <th>GSS</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Organization which has Cluster kitchen</td> <td>7</td> <td>3</td> <td>2</td> <td>12</td> </tr> <tr> <td>43.8%</td> <td>27.3%</td> <td>20.0%</td> <td>32.4%</td> </tr> <tr> <td rowspan="2">By the Head Master</td> <td>9</td> <td>8</td> <td>8</td> <td>25</td> </tr> <tr> <td>56.2%</td> <td>72.7%</td> <td>80.0%</td> <td>67.6%</td> </tr> <tr> <td rowspan="2">Total</td> <td>16</td> <td>11</td> <td>10</td> <td>37</td> </tr> <tr> <td>100.0%</td> <td>100.0%</td> <td>100.0%</td> <td>100.0%</td> </tr> </tbody> </table>	Response	Category			Total	GPS	GMS	GSS	Menu displayed on the board	13	10	7	30	81.2%	90.9%	70.0%	81.1%	Menu not displayed on the board	3	1	3	7	18.8%	9.1%	30.0%	18.9%	Total	16	11	10	37	100.0%	100.0%	100.0%	100.0%	Response	Category			Total	GPS	GMS	GSS	Organization which has Cluster kitchen	7	3	2	12	43.8%	27.3%	20.0%	32.4%	By the Head Master	9	8	8	25	56.2%	72.7%	80.0%	67.6%	Total	16	11	10	37	100.0%	100.0%	100.0%	100.0%
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7

- (i) **Is there variety in the food served or is the same food served daily?**  
 (ii) **Does the daily menu include rice / wheat preparation, dal and vegetables?**

In majority of the Primary Schools and Middle Schools visited by MI team in South Andamans district, it is observed that variety of the food is being served. The daily menu includes rice and dal in all the schools whereas occasionally vegetables are being served along with papad and eggs are given twice a week depending on the availability by the cluster kitchens.

It is observed that in 25 (67.6%) schools the cluster kitchens are transporting the food to the school point by hiring van in metal containers followed by 12 (32.4%) schools supplying the food by auto rickshaws in plastic tins.

**Table 5: Transportation of food to school**

Nature of transportation	Category			Total
	GPS	GMS	GSS	
Van	10	9	6	25
	62.5%	81.8%	60.0%	67.6%
Auto	6	2	4	12
	37.5%	18.2%	40.0%	32.4%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%



**Menu includes variety of food**

**Table 6: Transportation of food**

Response	Category			Total
	GPS	GMS	GSS	
Metal Containers	10	6	7	23
	62.5%	54.5%	70.0%	62.2%
Plastic tins	6	5	3	14
	37.5%	45.5%	30.0%	37.8%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

**QUANTITY & QUALITY OF MEAL:****Feedback from children on:**

- a) Quantity of meal
- b) Quality of meal
- c) {If children were not happy Please give reasons and suggestions to improve}

The children's response on quantity of MDM in schools is observed as satisfactory in 19(51.4%) followed by good in 13(35.1%) schools whereas in 3(8.1%) schools the quantity of the MDM is reported as very good that means they are getting more than the entitled quantity.

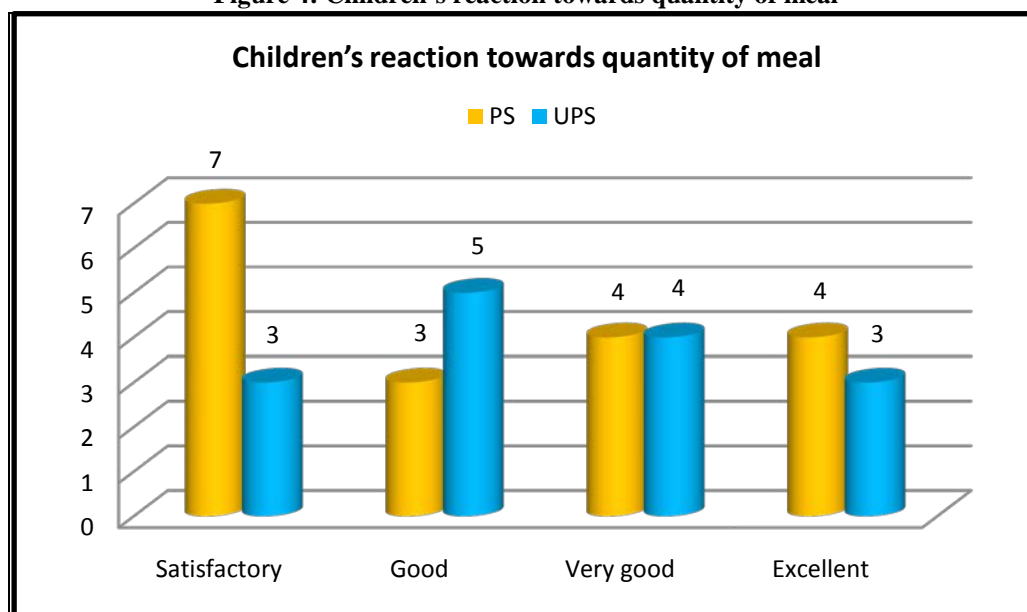
Response	Category			Total
	GPS	GMS	GSS	
Poor	0	1	0	1
	.0%	9.1%	.0%	2.7%
Satisfactory	11	4	3	18
	68.8%	36.4%	30.0%	48.6%
Good	5	4	6	15
	31.2%	36.4%	60.0%	40.5%
Very Good	0	2	1	3
	.0%	18.2%	10.0%	8.1%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

The MI has taken the views of children on quality of the food in 16 (43.2%) the children's response on quality of food was good followed by 13 (35.1%) schools quality is poor and in 8 (21.6%) schools the quality is found to be average.

Response	Category			Total
	GPS	GMS	GSS	
Good	6	4	6	16
	37.5%	36.4%	60.0%	43.2%
Poor	6	4	3	13
	37.5%	36.4%	30.0%	35.1%
Average	4	3	1	8
	25.0%	27.3%	10.0%	21.6%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Table 9: Children's reaction towards quantity of meal				
Category	Quantity	Location		Total
		Rural	Urban	
PS	Satisfactory	05	2	07
	Good	02	01	03
	Very good	03	01	04
	Excellent	03	01	
	Total	13	05	18
UPS	Satisfactory	03		
	Good	03	02	05
	Very good	02	02	04
	Excellent	02	01	03
	Total	07	05	12

Figure 4: Children's reaction towards quantity of meal





**Cooking of Mid-Day-Meal in the cluster kitchen in South Andamans Managed by Shanmuga Women Co-**

9

**SUPPLEMENTARY:**

- (i) Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de-worming medicine periodically?
- (ii) Who administers these medicines and at what frequency?
- (iii) Is there school Health Card maintained for each child?

The Monitoring Institute has observed that in 18 Primary Schools and 12 Middle Schools the children were given micro nutrients iron, folic acid and Vit A. It is also observed that the school health card was not maintained in any of the sample schools.

In all the sample schools it is observed that in general the Teachers and Head Masters, administrators the micro nutrients on monthly basis.

<b>Table 10: Children being given micro nutrients like Folic acid, Iron, and Vitamins</b>				
<b>Category</b>	<b>Children being given micro nutrients like Folic acid, Iron, and Vitamins</b>	<b>Category</b>		<b>Total</b>
		<b>Rural</b>	<b>Urban</b>	
<b>PS</b>	Yes	10 66.7%	2 66.7%	12 66.7%
	No	5 33.3%	1 33.3%	6 33.3%
	Total	15 100.0%	3 100.0%	18 100.0%
<b>UPS</b>	Yes	16 94.1%	3 60.0%	19 86.4%
	No	1 5.9%	2 40.0%	3 13.6%
	Total	17 100.0%	5 100.0%	22 100.0%

10	<p><b><u>STATUS OF COOKS:</u></b></p> <ul style="list-style-type: none"> <li>(i) <b>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)</b></li> <li>(ii) <b>Is the number of cooks and helpers adequate to meet the requirement of the school?</b></li> <li>(iii) <b>What is the remuneration paid to cooks/helpers?</b></li> <li>(iv) <b>Is the remuneration paid to cooks/helpers regularly?</b></li> <li>(v) <b>Social Composition of cooks /helpers? (SC/ST/OBC/Minority)</b></li> </ul> <p>The meal is cooked by the cooks and helpers belong to the Self-Help Groups. It is observed that the number of cooks and helpers are adequate in the sample schools cluster kitchens and meet the demand in all the schools. It was also observed that in 39 schools out of 40 sample schools, the cook-cum-helpers are not receiving their remuneration on time. Regarding the payment given to cook-cum-helpers, it was found by the monitoring team that the payment of honorarium to the cooks varies from kitchen shed to kitchen shed based on the economic position of the Self Help Groups. In some schools the Monitoring Institute observed that the payment of remuneration to cook-cum-helpers was delayed.</p> <p>The cooks mainly belonged to OBC followed by other communities like minority community.</p>
11	<p><b><u>INFRASTRUCTURE:</u></b></p> <p><b>Is a pucca kitchen shed-cum-store:</b></p> <ul style="list-style-type: none"> <li>(a) <b>Constructed and in use</b></li> <li>(b) <b>Constructed but not in use under</b></li> <li>(c) <b>Under construction</b></li> <li>(d) <b>Sanctioned, but constructed not started</b></li> <li>(e) <b>Not sanctioned</b></li> <li>(f) <b>Any other (specify)</b></li> </ul> <p>The Monitoring Institute has observed that out of 40 sample schools, in 37 schools it is noticed that the food is served through cluster kitchen sheds and in 3 places the cluster kitchen sheds are in pucca building whereas in two places the cluster kitchen sheds are in thatched house. However in some schools though the food is supplied by the cluster kitchen shed the pucca kitchen sheds are in construction.</p> <div data-bbox="527 1310 1175 1776" data-label="Image"> </div> <p style="text-align: center;"><b>Rented house used as a kitchen by the Self Help Group to supply the Mid-Day-Meal to schools</b></p>

Further the MI has observed that in majority of the schools the cooking agencies of cluster kitchen sheds are using fire wood as the fuel for cooking the meal but in constructed kitchen cum dining halls there is no provision to cook the meal by using fire wood as a result the cooking agencies are not using the constructed kitchen sheds instead they are arranging temporary kitchen sheds for cooking the Mid-Day-Meal.

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

It is observed by the monitoring team that in 20 schools the cooking agencies are cooking the food in temporary kitchen sheds i.e thatched houses. The food grains are stored in temporary kitchen sheds. In few schools the storage of food grain is in constructed kitchen shed. The MI observed that in majority of the schools the cluster kitchens are supplying the food to the schools and the food is being served in 25 (67.6%) schools at verandas followed by 6 (16.2%) schools in classrooms and 3 (8.1%) in open place.

Response	Category			Total
	GPS	GMS	GSS	
Open place	1	2	0	3
	6.2%	18.2%	.0%	8.1%
Verandah	9	8	8	25
	56.2%	72.7%	80.0%	67.6%
Class rooms	4	1	1	6
	25.0%	9.1%	10.0%	16.2%
Others	2	0	1	3
	12.5%	.0%	10.0%	8.1%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Further in 13 (35.1%) schools the utensils are available for keeping food whereas in 24 (64.9%) schools the utensils are not available.

Response	Category			Total
	GPS	GMS	GSS	
Yes	4	4	5	13
	25.0%	36.4%	50.0%	35.1%
No	12	7	5	24
	75.0%	63.6%	50.0%	64.9%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

13 **Whether potable water is available for cooking and drinking purpose?**

The Monitoring team has observed that the majority of the sample schools cluster kitchen sheds of South Andamans district are having water facility for cooking the Mid-Day-Meal and also for drinking purpose of the children. It is observed that out of 40 sample schools 30 schools have the water facilities of tap connection followed by 7 schools having the facility of water filters for drinking purpose. On the whole 95%

Primary Schools of the sample and 100% of the Middle Schools have water facility for cooking as well as drinking purpose. Further in 19 (51.4%) schools the water is tested for hard chemicals whereas in 18 (48.6%) water is not tested for chemicals.

Response	Category			Total
	GPS	GMS	GSS	
Tested for chemicals	8	7	4	19
	50.0%	63.6%	40.0%	51.4%
Not tested for chemicals	8	4	6	18
	50.0%	36.4%	60.0%	48.6%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%



**Drinking water facility in the sample school**



**Water facility in the school**

14	<p><b>i. Whether utensils used for cooking food are adequate?</b></p> <p>Among the 40 sample schools of South Andamans district visited by the MI it is observed that 37 schools the food is supplied through cluster kitchen sheds and are having adequate cooking vessels for cooking the MDM. In majority of the schools the cooking utensils are arranged by the cooking agencies themselves. In 2 schools of Havelock Island the MI has noticed that independent cooking agencies are cooking the meal at school point and are having adequate cooking vessels.</p> <p><b>ii. What is the kind of fuel used? (Gas based/firewood etc.)</b></p> <p>The Monitoring Institute has observed that in majority of the cluster kitchens the LPG is used as the fuel used for cooking of Mid-Day-Meal whereas in few schools it is observed that firewood is used for cooking of MDM.</p>
15	<p><b><u>SAFETY &amp; HYGIENE:</u></b></p> <ol style="list-style-type: none"> <li><b>i. General Impression of the environment, Safety and hygiene:</b></li> <li><b>ii. Are children encouraged to wash hands before and after eating</b></li> <li><b>iii. Do the children partake meals in an orderly manner?</b></li> <li><b>iv. Conservation of water?</b></li> <li><b>v. Is the cooking process and storage of fuel safe, not posing any fire hazard?</b></li> </ol> <div data-bbox="483 892 1218 1333" data-label="Image"> </div> <p style="text-align: center;"><b>Safety measures in the school</b></p> <p>Regarding the safety and hygiene of the school campuses, the monitoring team observed 30 (81.1%) were found to be clean and 7 (18.9%) schools are not clean. It is observed that in clean schools the teachers are encouraging the children to wash hands before and after the meal.</p> <p>The monitoring teams observed that in 85% of the Primary Schools and 100.0% MS, Teachers are deputed to see that children sit in proper rows, preferably on jute mats.</p> <p>The monitoring institute found that in 32 (86.5%) the children took food in an orderly manner. In 31 (83.8%) Schools the children were found to be conserving water while washing hands and utensils. In 80% of the PS and 82% of the UPS, the monitoring team found that cooking process and storage of fuel in cluster kitchen sheds was safe. Further it is observed that majority of the schools are provided with fire extinguishers in the school premises.</p>



Response	Category			Total
	GPS	GMS	GSS	
Clean	16	6	8	30
	100.0%	54.5%	80.0%	81.1%
Not clean	0	5	2	7
	.0%	45.5%	20.0%	18.9%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Response	Category			Total
	GPS	GMS	GSS	
Yes	13	8	9	30
	81.2%	72.7%	90.0%	81.1%
No	3	3	1	7
	18.8%	27.3%	10.0%	18.9%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Response	Category			Total
	GPS	GMS	GSS	
Orderly manner	16	8	8	32
	100.0%	72.7%	80.0%	86.5%
In orderly manner	0	3	2	5
	.0%	27.3%	20.0%	13.5%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Response	Category			Total
	GPS	GMS	GSS	
Yes	15	8	8	31
	93.8%	72.7%	80.0%	83.8%
No	1	3	2	6
	6.2%	27.3%	20.0%	16.2%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

**COMMUNITY PARTICIPATION:****Extent of participation by Parents/VECs/Panchayats/Urban bodies in daily supervision, monitoring, participation**

It is generally observed that community participation is an integral part of development of schools. The monitoring team observed that there was participation from parents, VEC members, Panchayats and urban bodies in school management activities.

It is observed by the MI team in 30 sample schools it is reported that parents, SMC members and Panchayat members are occasionally visiting the schools for observing the Mid- Day- Meal and other school activities whereas in 6 schools the parents and SMC members are visiting daily.

Response	Category			Total
	GPS	GMS	GSS	
Everyday	4	0	2	6
	25.0%	.0%	20.0%	16.2%
Occasionally	11	11	8	30
	68.8%	100.0%	80.0%	81.1%
Not at all	1	0	0	1
	6.2%	.0%	.0%	2.7%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

As far as the awareness of MDM is concerned in 30 (81.1%) schools the parents reported that teachers are generating awareness on MDM followed by 6 (16.2%) schools it is reported that school in general helping the parents to know the MDM.

Awareness through	Category			Total
	GPS	GMS	GSS	
Newspaper	0	0	1	1
	.0%	.0%	10.0%	2.7%
Teacher	16	9	5	30
	100.0%	81.8%	50.0%	81.1%
School	0	2	4	6
	.0%	18.2%	40.0%	16.2%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

17

**INSPECTION & SUPERVISION:****Has the Mid- Day- Meal programme been inspected by any state/district/block level officers/officials?**

It is observed by the monitoring team that the schools are visited by block level officials/ BRC coordinator and Deputy Educational Officer occasionally.

In 15 (40.5%) of sample schools it is noticed that the BRC coordinators inspect the quality of Mid-Day-Meal reported that the Deputy Educational Officers and their representatives are visiting the schools to inspect MDM programme whereas in 22 (59.5%) schools it is reported that there is no supervision.

Response	Category			Total
	GPS	GMS	GSS	
Yes	5	5	5	15
	31.2%	45.5%	50.0%	40.5%
No	11	6	5	22
	68.8%	54.5%	50.0%	59.5%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

In schools where the food is being supplied by the cluster kitchen it is observed that in 27 (73%) schools the agencies are sending the persons to supervise the distribution of MDM in the schools.

Response	Category			Total
	GPS	GMS	GSS	
Yes	13	9	5	27
	81.2%	81.8%	50.0%	73.0%
No	3	2	5	10
	18.8%	18.2%	50.0%	27.0%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

18

**IMPACT****Has the Mid- Day- Meal improved the enrollment, attendance of children in school, general well-being (nutritional status) of children? Are there any other incidental benefits due to serving cooked meal in schools?**

The Monitoring Institute has observed the MDM scheme has motivated the parents to enroll the children in the schools and it is also noticed that for poor children the MDM has given lot of support to overcome the class room hunger. In 31 (83.8%) schools MDM has played an important role to improve the attendance of the children followed by in 32 (86.5%) MDM has contributed to the general health of children whereas in 15 (40.5%) schools the MDM has improved the nutritional status of the children.

**Table 22: MDM improved the enrollment and attendance of children**

Response	Category			Total
	GPS	GMS	GSS	
Yes	13	9	9	31
	81.2%	81.8%	90.0%	83.8%
No	3	2	1	6
	18.8%	18.2%	10.0%	16.2%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

**Table 23: MDM improved the general health of children**

Response	Category			Total
	GPS	GMS	GSS	
Yes	15	8	9	32
	93.8%	72.7%	90.0%	86.5%
No	1	3	1	5
	6.2%	27.3%	10.0%	13.5%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

**Table 24: Has MDM improved the nutritional status of children**

Response	Category			Total
	GPS	GMS	GSS	
Yes	7	2	6	15
	43.8%	18.2%	60.0%	40.5%
No	9	9	4	22
	56.2%	81.8%	40.0%	59.5%
Total	16	11	10	37
	100.0%	100.0%	100.0%	100.0%

Overall implementation of the MDM in 20 (54.1%) schools is observed as satisfactory followed by 15 (40.5%) it is observed as good implementation.

## Case -1

### I. Cluster Kitchen Managed by Shanmuga women Cooperative Society - Port Blair

The Monitoring Institute has monitored the MDM activities in Port Blair, South Andamans district and noticed that there is an arrangement of Cluster kitchen to serve the MDM. The agency supplying the MDM to six schools through cluster kitchen shed managed by Shanmuga Women Cooperative Society.

1. **Cluster Kitchen:** The cluster kitchen is based at Port Blair managed by Shanmuga women Cooperative society. The society is supplying food to four Schools covering 1640 children belongs to six schools namely Govt. Primary School, Gyaracharma, Govt. Middle School, Shippighat, Govt. Sr. Secondary School, Nirmala, Govt. Sr. Secondary School, Delianipur, Govt. Middle School (Telugu Medium), Haddo, Govt. Sr. Secondary School (Tamil Medium), Haddo. The approximate kitchen is 600 Sqr.Ft.



2. **Organization chart:** The society managed by 20 women. There are four cooks and six helpers and one store incharge is working in the kitchen for supply of MDM. A part from 15 women workers engaged at the school point for distribution of MDM to children.
3. **Infrastructural facilities:** The cluster kitchen has in adequate space for receiving food grains, food articles, adequate space for store and cooking the food.
4. **Procurement and storage of food Items:** The cluster kitchen procures rice from the Government on a monthly basis. It purchases pulses, cereals, spices, fats and oils on a fortnightly basis.
5. **Cleanliness of food items:** It is observed by the Monitoring Institute that all items such as rice, vegetables, dals etc., are first thoroughly cleaned and washed before cutting and cooking. It is noticed that hygiene is maintained in the kitchen. It is observed that the lapse of time between cooking and transporting to schools is less than one hour.
6. **Management of the left-over food:** Regarding the management of the left-over food it is observed and reported that the left-over food is taken away by the workers of the society, sometimes they throw out side.

7. **Dish washing:** It is observed by the MI team that all containers carrying food and utensils used for cooking are washed with water and detergent soap.
8. **Personal hygiene practice:** It is observed by the MI that the workers were not wearing Aprons, headgears and gloves.
9. **Toilet facility:** Through toilet facilities are available at the cluster kitchen they are inadequate in number.
10. **Food transportation:** The cluster kitchen is having **omni van & Taxi** for transporting the cooked meal to four schools as per the schedule time.



11. **Procurement of pulses and condiments:** It is observed that the procurement of pulses and condiments are from the open market and the spices, oil and salt packets are products of branded company. Iodized salt is being used in cooking.



12. **Food evaluation:** The Monitoring Institute team has tasted the food at cluster kitchen as well as in the schools where the food is being supplied and noticed that the quality of the food is average. However, it is noticed that most of the children in the sample schools are not taking the supplied meal. On the day of visit the society is supplying vegetable pulav and alu kurma to the children and at the school point. The food is found to be hot cooked.

## **II. Observations at the school level: MDM supplied through Shanmuga women Cooperative Society**

The Monitoring Institute has visited all the six schools where the food is supplied by the above cluster kitchen in South Andamans district and 1640 out of this 1450 children are availing the MDM as per the school registers and also on the day of MI visit.

### **a) Display of Menu:**

It is observed that the cluster kitchens have circulated the weekly menu and the same was displayed in the school but not in noticeable. Moreover the menu is not indicating the entitlements of the quantity of the food per child every day.

### **b) Receiving the food at school point:**

It is observed that the cluster kitchen used to send the food in hired Taxi & omni van to the schools. At the school point the women worker of the society receives the food and before serving the teachers tastes the food.

### **c) Distribution of food in the sample schools:**

It is observed that in the sample schools, the helper distribute the food. The food is found to be hot at the time of distribution. Further it is also noticed that almost 10% to 20% of the food is being not consumed, the same is discussed with the children and they felt that on the day of eggs and pulav more children consume the food.



**MDM distribution at Sippighat School**

### **d) Overall impression of the food supplied by cluster kitchen at the school point:**

The Monitoring Institute has observed that the food supplied by the cluster kitchen in Port Blair, South Andamans district is reaching the schools during lunch time, and it is reported that the food delivered to the schools is sometimes delayed because of vehicle problem.

The quantity and quality of the food supplied by the cluster kitchen Shanmuga women society is good. Overall impression of the supplied meal is good and hygienic.



## Case -2

### I. Cluster Kitchen Managed by Swarna Deep Mahila Mandali - Bamboo Flat

The Monitoring Institute has monitored the MDM activities in Bamboo Flat, South Andamans district and noticed that there is an arrangement of Cluster kitchen for supply of MDM. One agency supplying the MDM to four schools (Govt. Sr. Secondary School, Bamboo Flat, Govt. Middle School (English Medium) Bamboo Flat and Govt. Middle School (Telugu Medium), Shore point Bamboo Flat) through cluster kitchen shed managed by Swarna Deep Mahila Mandali.

1. **Cluster Kitchen:** The cluster kitchen is based at Bamboo Flat in a rented house managed by Swarna Deep Mahila Mandali Self Help Group. The SHG is supplying food to four Schools covering nearly 500 children. The approximate kitchen is 150 Sqr.Ft.



2. **Organization chart:** The SHG managed by 4 women. There are two cooks and two helpers working in the kitchen for supply of MDM.



3. **Infrastructural facilities:** The cluster kitchen has in adequate space for receiving food grains, food articles, adequate space for store and cooking the food.
4. **Procurement and storage of food Items:** The cluster kitchen procures rice from the Government on a monthly basis. It purchases pulses, cereals, spices, fats and oils on a weekly basis and vegetables on daily basis. The Storage of food grains is on the floor needs improvement.
5. **Cleanliness of food items:** It is observed by the Monitoring Institute that all items such as rice, vegetables, dals etc., are first thoroughly cleaned and washed before cutting and cooking. It is observed that the lapse of time between cooking and transporting to schools is less than one hour. The cleanliness of the kitchen is found to be not clean.
6. **Management of the left-over food:** Regarding the management of the left-over food it is observed and reported that the left-over food is taken away by the members of the SHG.
7. **Dish washing:** It is observed by the MI team that all containers carrying food and utensils used for cooking are washed with water and detergent soap.
8. **Personal hygiene practice:** It is observed by the MI that the workers were not wearing Aprons, headgears and gloves.
9. **Toilet facility:** No toilet facilities are available at the cluster kitchen.
10. **Food transportation:** The cluster kitchen is having **hired Autos** for transporting the cooked meal to four schools as per the schedule time.
11. **Procurement of pulses and condiments:** It is observed that the procurement of pulses and condiments are from the open market and the spices, oil and salt packets are products of branded company. Iodized salt is being used in cooking.
12. **Food evaluation:** The Monitoring Institute team has tasted the food at cluster kitchen as well as in the schools where the food is being supplied and noticed that the quality of the food is average. However, it is noticed that most of the children in the sample schools are not taking the supplied meal. On the day of visit large quantity of rice is left over.
13. **Overall impression of the Central kitchen Managed by Swarna Deep Mahila Mandali :**

It is noticed by Monitoring Institute team that food cooked at cluster kitchen is of good quality and taste. The place is not safe and hygienic. The ingredient used in preparation of food is satisfactory. Proper lighting and ventilation is provided.

Further it is observed that the cluster kitchen organized by Swarna Deep Mahila Mandali Self –Help-Group is serving the children of Bamboo Flat schools and reported that day by day the availing children’s number is coming down because of non-advocacy of the programme and lack of motivation regarding the supply of Mid-Day-Meal. The major reason is the quality of the rice and taste of the food. The SHG reported that payment of cooking cost is delayed from July 2014 onwards.

### Case -3

#### I. Kitchen Managed by Holy Angles Social reforms women Cooperative Society – Port Blaire, South Andamans

The Monitoring Institute has monitored the MDM activities in South Andamans district and noticed that there is an arrangement of Clustered kitchens managed by women cooperatives and Self Help Groups for supplying MDM to group of schools.

1. **Cluster Kitchen:** The kitchen is based at Port Blair managed by Holy Angles social reforms women Cooperative society. Primary School under the model Sr. Secondary school Port Blair. The kitchen shed is located outside the school premises and in the radius of 2 to 4 kms distance. The approximate kitchen is 500 Sqr.Ft. and serving to nearly 800 students.

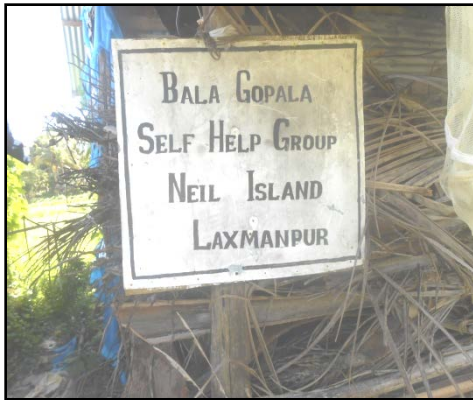


2. **Organization chart:** The society managed by 12 women. There are two cooks and three helpers and one store incharge is working in the kitchen for supply of MDM.
3. **Infrastructural facilities:** The kitchen has in adequate space for receiving food grains, food articles, adequate space for store and cooking the food.

4. **Procurement and storage of food Items:** The kitchen procures rice from the Government on a monthly basis. It purchases pulses, cereals, spices, fats and oils on a weekly basis and vegetables on daily basis.
5. **Cleanliness of food items:** It is observed by the Monitoring Institute that all items such as rice, vegetables, dals etc., are first thoroughly cleaned and washed before cutting and cooking. It is observed that the lapse of time between cooking and transporting to school is less than 1 hour.
6. **Management of the left-over food:** Regarding the management of the left-over food it is observed and reported that the left-over food is taken away by the workers of the society, sometimes they sell to hotels (eggs etc).
7. **Dish washing:** It is observed by the MI team that all containers carrying food and utensils used for cooking are washed with water and detergent soap.
8. **Personal hygiene practice:** It is observed by the MI that the workers were wearing Aprons, headgears and gloves.
9. **Toilet facility:** Through toilet facilities are available at the cluster kitchen they are inadequate in number.
10. **Food transportation:** The cluster kitchen is having **Autos** for transporting the cooked meal to four schools as per the schedule time.
11. **Procurement of pulses and condiments:** It is observed that the procurement of pulses and condiments are from the open market and the spices, oil and salt packets are products of branded company. Iodized salt is being used in cooking.
12. **Food evaluation:** The Monitoring Institute team has tasted the food at kitchen as well as in the schools where the food is being supplied and noticed that the quality of the food is average. However, it is noticed that most of the children in the sample schools are not taking the supplied meal. On the day of visit nearly 100 eggs were remained left over by the students in primary section of model SSS, Abardeen Bazar.
13. **Overall impression of the Central kitchen Managed by Holy Angles Social reforms women Cooperative Society:**

It is noticed by Monitoring Institute team that food cooked at kitchen is of average quality and taste. The place is kept safe and hygienic and the ingredient used in preparation of food is satisfactory. Proper lighting and ventilation is provided.

Further it is observed that the cluster kitchen organized by Holy Angels Social Reforms women cooperative society, Abardeen Bazar is serving the children of six schools and reported that day by day the availing children's number is coming down because of non-advocacy of the programme and lack of motivation regarding the supply of Mid-Day-Meal. The major reason is the quality of the rice & eggs.



#### Case - 4

##### **Cluster Kitchen Managed by Bala Gopala Self Help Group – Neil Island**

The Monitoring Institute has monitored the MDM activities in Neil Island, South Andamans district and noticed that there is an arrangement of Cluster kitchen for supply of MDM. One agency supplying the MDM to three schools (Govt. Sr. Secondary School, Govt. Middle School Neil-5 and Govt. Primary School Neil-4) through cluster kitchen shed managed by Bala Gopala Self Help Group.

1. **Cluster Kitchen:** The cluster kitchen is based at Neil Island managed by Bala Gopala Self Help Group. The SHG is supplying food to three Schools covering nearly 435 children. The approximate kitchen is 100 Sqr.Ft. thatch house with store room.



2. **Organization chart:** The SHG managed by 8 women. All the 8 women involve in cooking, distribution and transportation of MDM to schools on a hired cargo Auto.
3. **Infrastructural facilities:** The cluster kitchen has adequate space for receiving food grains, food articles, adequate space for store and cooking the food.
4. **Procurement and storage of food Items:** The cluster kitchen procures rice from the Government on a monthly basis. It purchases pulses, cereals, spices, fats and oils on a weekly basis and vegetables on daily basis. The Storage of food grains is on the floor needs improvement.
5. **Cleanliness of food items:** It was observed by the Monitoring Institute that all items such as rice, vegetables, dals etc., are first thoroughly cleaned and washed before cutting and cooking. It is observed that the lapse of time between cooking and transporting to schools is less than 45 minutes.



6. **Management of the left-over food:** Regarding the management of the left-over food it is observed and reported that the left-over food is taken away by the members of the SHG.
7. **Dish washing:** It is observed by the MI team that all containers carrying food and utensils used for cooking are washed with water and detergent soap.
8. **Personal hygiene practice:** It is observed by the MI that the workers were wearing Aprons, headgears and gloves.

9. **Toilet facility:** No toilet facilities are available at the cluster kitchen.
10. **Food transportation:** The cluster kitchen is having **hired cargo Autos** for transporting the cooked meal to three schools as per the scheduled time.
11. **Procurement of pulses and condiments:** It is observed that the procurement of pulses and condiments are from the open market and the spices, oil and salt packets are products of branded company. Iodized salt is being used in cooking.
12. **Food evaluation:** The Monitoring Institute team has tasted the food at cluster kitchen as well as in the schools where the food is being supplied and noticed that the quality of the food is good.
13. **Overall impression of the Central kitchen Managed by Bala Gopala Self Help Group:**

It is noticed by Monitoring Institute team that food cooked at cluster kitchen is of good quality and taste. The place is kept safe and hygienic and an ingredient used in preparation of food is satisfactory. Proper lighting and ventilation is provided.

Further it is observed that the cluster kitchen organized by Bala Gopala Self Help Group and it is headed by Smt. Chamelidas along with 7 members are managing the supply of MDM. The food is cooked by using the fire wood as a fuel. The storage of food grain is not proper. The quality of the food prepared by Bala Gopala SHS in all the three schools of Neil Island is found to be good.

The SHG members reported that there is a delay in payment of cooking cost almost for a period of two months Rs.6/- component payment is delayed from July 2014 and Rs. 2/- component is delayed from December 2013 onwards.

**Observations at the school level: Mid-Day-Meal supplied through cluster kitchens in South Andamans:**

The Monitoring Institute has visited nearly 3 to 4 kitchens in South Andamans district and 37 schools are getting the food through the kitchen. Among these schools, it is noticed that the total enrollment of the children is 800, out of this as per the school registers daily 643 children are availing the Mid-Day-Meal whereas on the day of MI visit it is noticed that 530 children actually availed the MDM.

**Display of Menu:**

It is observed that the kitchens have circulated the weekly menu and the same was displayed in the school but not in a noticeable place. Moreover the menu is not indicating the entitlements of the quantity of the food per child every day.

**Receiving the food at school point:**

It is observed that the kitchen used to send the food in hired Autos and vans to the schools. At the school point the women worker of the society receives the food and before serving the teachers tastes the food.

**Distribution of food in the sample schools:**

It is observed that in the sample schools, the helper distribute the food. The food is found to be hot at the time of distribution. Further it is also noticed that almost 30% to 50% of the food is being not consumed the same is discussed with the children and they felt that on the day of eggs and pulav more children consumes the food.

**Overall impression of the food supplied by kitchens at the school point:**

The Monitoring Institute has observed that the food supplied by the kitchen in Port Blair, South Andamans district is reaching the schools during lunch time, and it is reported that the food delivered to the schools is sometimes delayed because of vehicle problem.

The quantity and quality of the food supplied by the kitchen is satisfactory. Because of routine taste and flavor sometimes the supplied food item is not used by the community, the intake of the food is found to be less. Among the sample schools visited by the MI almost 30% to 50% of the supplied food remains un-consumed.

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### 3. Summary and Conclusions

The Monitoring of Mid-Day- Meal scheme in South Andamans district of Andaman and Nicobar Islands (UT) by the National Institute of Rural Development & Panchayati Raj (Monitoring Institute) reveals that a few schools have not provided the necessary information pertaining to the implementation of MDM. It shows that Head Masters and teachers of the concerned sample schools do not have requisite awareness about the MDM guidelines and also the children's entitlements. In all together the monitoring work for the First Half Yearly period i.e 1<sup>st</sup> April, 2014 to 30<sup>th</sup> September, 2014 in South Andamans district indicates the status of implementation of MDM. On the basis of field monitoring by the project monitoring team of NIRD&PR in all the sample schools of the district the following conclusions are drawn.

1. In almost all the sample schools of the South Andamans district the schools are serving the hot cooked meal every day without any interruption. However in the Primary School of Radhanagar at Havelock Island is the exception for not providing the MDM since 2011.
2. The availment of the Mid-Day-Meal by the children in sample schools of the district is 81% only on the day of MI visit.
3. In majority of the sample schools it is observed that the food grains are received in time by the agencies of cluster kitchens of the respective schools. However the cooking agencies are lifting the food grains by bearing the transport charges and felt that it is a financial burden.
4. In majority (85%) of the sample schools of the district it is noticed that buffer stock is maintained. But the storage of food grain is found to be improper.
5. In majority of the schools it is observed that the cooking cost is not regularly paid to the cooking agencies, the observed delay in payment is 2-3 months.
6. There is a huge delay in payment of remuneration to cook-cum-helpers in the sample district.
7. There is no discrimination of caste, gender and community in all the sample schools of the district in the serving of Mid-Day- Meal.
8. In all the sample schools it is observed that the variety of menu is being followed.
9. Majority (80%) of the schools has the cook-cum-helpers appointed by Self Help Groups and they belong to OBC community followed by Minority community.
10. Majority (75%) of the schools in the sample district the cluster kitchens are providing the Mid-Day-Meal by transporting through vans and autos to the school point.
11. The MI has observed that in some schools the constructed kitchen sheds are not suitable to use the fire wood for cooking as a result cooking agencies are not using the kitchen. The dining hall is being used as eating place for the children.
12. The cooking agencies are arranging the kitchen utensils on their own.
13. In majority (75%) schools the food grain is being stored in the cluster kitchens
14. In 92% of the sample schools the water facility is available for cooking and drinking.
15. In majority of the schools in sample district the cluster kitchens are equipped with cooking gas facility for cooking of the Mid-Day-Meal.



16. Safety and cleanliness in the schools:
  - 81.1% of the schools have clean campus. In 93% of the schools teachers are encouraging the children to wash hands before and after the meal. In 85% of the schools children are found conserving the water while washing hands and utensils.
17. The cook-cum-helpers is not maintaining cleanliness while cooking the food in some of the cluster kitchens of the sample.
18. In 80% of the schools parents and SMC members visit the schools to observe MDM occasionally.
19. In majority of the schools (95%) the SHG, SMC members and parents are not having knowledge about the entitlements and quantity of food grain, pulses and vegetables for cooking the Mid-Day-Meal.
20. In most of the Primary and Upper Primary Schools the block level officials are visiting the schools to see the MDM but the visits are not contributing much to the improvement of the programme.
21. The Mid-Day-Meal programme is helping the poor children to meet the hunger needs.

### **Recommendations for improvement of the implementation of MDM:**

1. For better implementation of MDM lot of advocacy to be carried out with IEC material.
2. Menu boards should be displayed along with the entitlements of MDM in a noticeable places of the schools.
3. The cluster kitchens are to be monitored regularly by the concerned schools as well as the Educational Officers for maintaining the quality supply of MDM.
4. Awareness generation programmes for teachers, community members and cooking agencies are to be organized for effective implementation.
5. Kitchen sheds should be constructed as per the strength of the students and norms of MDM immediately in all the schools. Wherever the kitchen shed is available the cluster kitchens should be discouraged.
6. The UT administration should take immediate steps for reducing the delay of payment of remuneration to cook-cum-helpers as well as the cooking cost to the cooking agencies.
7. Proper monitoring mechanism has to be established from cluster to block level for better delivery of MDM.
8. The infrastructure facilities like kitchen shed and utensils should be provided by the UT from MDM funds since the cooking agencies are unable to meet the cost of the kitchen shed and utensils.
9. The UT administration should arrange the transportation charges or the transportation facility for lifting the monthly quota of raw rice from the Civil Supplies Godown to the cooking agencies.
10. The UT administration should allow the cooking agencies i.e., Self Help Group women to meet the expenditure of vegetables, pulses, oil and fire wood only from the conversion cost.
11. The UT administration is inviting the sealed tenders from the registered groups or firms for supplying the cooked Mid-Day-Meal but in practice majority of the Self Help Group women are only applying for the tenders. As a result the Self Help Groups are attracting payment of income tax for the claims. Therefore the MI recommends that instead of inviting tenders from the SHGs the cost quotations at the local level may be invited from SHGs / cooking agencies for healthy competition as well as reducing the burden of income tax.
12. In urban areas it is noticed that most of the children are not availing the Mid-Day-Meal because of stigma attached to health consciousness. This has to be restricted by organizing more demonstrations with regard to quality and hygiene of the Mid-Day-Meal.

	<b>ANNEXURE</b>	
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**List of schools identified for monitoring of NIRD in South Andamans district of  
Andaman & Nicobar Islands (UT)**

Sl. No	School name	Intervention	Category	Area	U-DISE Code
1	GSS Delainipur	General	GSS	Urban	35010104301
2	GPS Middle Point	General	GPS	Urban	35010104719
3	GSSS School line	General	GSSS	Urban	35010104001
4	GMS Sippighat	General	GMS	Rural	35010102101
5	GSS Calicut	General	GSS	Rural	35010101901
6	GPS Haddo (EM)	General	GPS	Urban	35010104501
7	GPS Makkaphad (Tamil)	General	GPS	Rural	35010101902
8	GSS South Point	CWSN	GSS	Urban	35010105101
9	GPS Mazhar pahad (EM)	General	GPS	Urban	35010104901
10	GPS Shorepoint (EM, Tel)	General	GPS	Rural	35010201301
11	GMS Kanyapuram	CWSN	GMS	Rural	35010200601
12	GMS Telugu	General	GMS	Urban	35010104505
13	GPS Rangachang-5	General	GPS	Rural	35010101401
14	GMS Carbyn's Cove	CWSN	GMS	Urban	35010105401
15	GPS Port mount	General	GPS	Rural	35010103601
16	GPS Tsunamipahad	General	GPS	Rural	35010201204
17	GPS Lambapahad	General	GPS	Rural	35010200504
18	GPS Minne Bay	General	GPS	Urban	35010105801
19	GPS Bimbliton	General	GPS	Rural	35010102202
20	GSS Junglighat	General	GSS	Urban	35010104202
21	GSS Dairy Farm	General	GSS	Urban	35010104101
22	GMS School	General	GMS	Urban	35010104709
23	GMS Dollygunj	General	GMS	Rural	35010102401
24	GMS New Bimbliton	General	GMS	Rural	35010102201
25	GPS Nayagoun	General	GPS	Urban	35010105201
26	GPS Attampahad	General	GPS	Rural	35010104003
27	GSSS Gayaracharma (PS & MS)	CWSN	GSSS	Rural	35010103803
28	GMS Dugnobad	General	GMS	Urban	35010104801
29	GMS Beodnabad	General	GMS	Rural	35010101304
30	GMS Aberdeen	General	GMS	Urban	35010104701
31	GPS Radhanagar	General	GPS	Rural	35010102301
32	GPS Teylarabad	General	GPS	Rural	35010101501
33	GPS Chidya Tapu	General	GPS	Rural	35010101501
34	GSSS Bamboo Flat (PS & MS)	General	GSSS	Rural	35010201202
35	GPS Neli island-4	General	GPS	Rural	35010103301
36	GMS Havelock	General	GMS	Rural	35010102801
37	GPS Aberdeen	General	GPS	Urban	35010103101
38	GSSS Neil island (PS & MS)	General	GSSS	Rural	35010103201
39	GPS Bamboo Flat	General	GPS	Rural	35010102601
40	GSSS Havelock	General	GSSS	Rural	35010102701

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