

3rd HALF YEARLY MONITORING REPORT OF MDM FOR THE STATE OF PUNJAB

Period: 1st December, 2014 to 31st May, 2015



मध्याह्न भोजन योजना
Mid Day Meal Scheme

Districts Monitored/Covered

- Ferozepur
- Fazilka
- Pathankot
- Jalandhar
- Gurdaspur
- Patiala

Nodal Officer:

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

GENERAL INFORMATION
3rd Half Yearly Monitoring Report of
Panjab University on MDM for the State of Punjab
Period: 1st December, 2014 to 31st May, 2015

S.N.	Information	Details					
1.	Name of the Monitoring Institute	Panjab University, Chandigarh					
2.	Period of the report	1 st December, 2014 to 31 st May, 2015					
3.	No. of Districts allotted	Six					
4.	Name of Districts Covered	Ferozepur; Fazilka; Pathankot; Jalandhar; Gurdaspur; Patiala					
5.	Month of visit to the Districts / Schools	December, 2014- May, 2015					
6.	Name of the Monitoring Institute	Panjab University, Chandigarh					
7.	Districts visited	Ferozepur	Fazilka	Pathankot	Jalandhar	Gurdaspur	Patiala
A	Total number of elementary schools (primary and upper primary in the Districts)	PS & UPS =	PS & UPS =	PS & UPS =	PS & UPS =	PS & UPS =	PS & UPS =
B	Number of elementary schools monitored (primary and upper primary to be counted separately)	PS=20 UPS=20	PS= 19 UPS=21	PS=19 UPS=21	PS=20 UPS=20	PS=20 UPS=20	PS=20 UPS=20
8	TYPES OF SCHOOL VISITED						
A	Special training centers (Residential)	00	00	00	00	00	00
B	Special training centers (Non Residential)	00	00	00	00	00	00
C	Schools in Urban Areas	04	04	03	04	03	03

D	School sanctioned with Civil Works	02	02	02	03	02	01
E	School from NPEGEL Blocks	Nil	Nil	Nil	Nil	Nil	Nil
F	Schools having CWSN	03	04	02	03	03	02
G	School covered under CAL programme	05	05	05	05	05	05
H	KGBVs/Residential	02	04	00	00	00	01
9	Number of schools visited by Nodal Officer of the Monitoring Institute	10	10	10	6	7	9
10	Whether the draft report has been shared with the SPO : YES / NO						
11	After submission of the draft report to the SPO whether the MI has received any comments from the SPO: YES / NO						
12	Before sending the reports to the GOI whether the MI has shared the report with SPO: YES / NO						

13. Details regarding discussion held with state officials: To be filled after presentation. Annexure-1

14. Selection Criteria for Schools: As per MHRD's needs categories are selected. Within categories schools were selected randomly.(as per TOR)

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

- a) List of Schools with DISE code visited by MI and Nodal officer .
- b) District Summary of the school reports.

Annexure-II A- F Attached Attached

EXECUTIVE SUMMARY - MID DAY MEAL
FOR THE SIX DISTRICTS - STATE OF PUNJAB
(Period: 1st December, 2014 to 31st May, 2015)

DISTRICT – 1: FEROZEPUR

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during April-May, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
3. The supply of food grains to schools in the state is done on quarterly basis, which is by and large regular.
4. The MI team visited the school during April-May, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
6. The quality of food grain delivered in schools is good as checked by MI team.
7. In all the visited schools, all the present students are found taking meals in the school. In district Ferozepur, 99.69% students of the total present; and 85.39% of the total enrolled students were found having meals in the school during the lunch hour.
8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
9. In most of the visited schools, the cooking cost was in deficit at the time of visit the months of November-December, 2015; and it's very difficult for the head teachers to run the scheme on credit basis.
10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.
11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.

13. Weekly menu for MDM was displayed in the 32 of the sampled schools and food is by and large served as per the menu.
14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 26 schools otherwise it was inside the kitchen shed
15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 03 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 09 schools, students were sitting on floor without mats in the school courtyard or varandhas while having meals.
18. No cleaning of varandhas or MDM serving area was done in 12 visited schools after the meals.
19. In 11 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI. But in 02 schools, kitchen sheds need repair as either floor was not proper or walls need white wash.
21. Storage bins have been provided in all schools to store rice and wheat.
22. All the schools had potable water for cooking and drinking purpose but in 13 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 14 schools, water filters were installed and were in working condition.
23. Fire extinguisher installed in 26 schools but in 14 schools these are installed in Head masters office or staff room.
24. All the schools are using LPG and firewood for cooking of the MDM and 26 of the schools in rural area reported that LPG is not delivered at their doorstep.
25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.
26. The process of cooking and storage of fuel is fully safe in only 31 of the sampled schools whereas it fairly safe in 5 of the sampled schools and not safe in 4 schools as non-standardized gas pipes and regulators are being used.

27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
28. Students are encouraged to wash hands in 28 schools before taking meals.
29. No soap grant is given to schools in 2014-15.
30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
31. The drinking water areas of 13 schools have blockage and need to be cleaned regularly.
32. In 17 of the schools reported that participation of parents in supervision and management was not satisfactory and in 23 schools, parents are taking somewhat interest in the food supervision.
33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 22 and not fair in 18 of the sampled schools.
34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 36 visited schools.
35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.
36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
38. As per the information received from the teachers of the sampled schools, 38 of the sampled schools are not monitored by State Level Officers in the last one year.
39. 14 of the sampled schools reported that they have been inspected by District Level Officers (DEO's) in relation to MDM in last one year.
40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.

41. As per the inputs received from the headmasters and teachers of the 12 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 15 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 06 schools, teachers and heads reported an improvement in the nutritional status of the children.
42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the visited schools.
43. The social audit boards are made in schools but information regarding food grain quantity, cooking cost details etc. are not displayed in 31 visited schools.
44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
45. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.

DISTRICT – 2: FAZILKA

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during March- May, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
3. The supply of food grains to schools in the state is done on quarterly basis, which is by and large regular.
4. The MI team visited the school during March-May, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
6. The quality of food grain delivered in schools is good as checked by MI team.
7. In all the visited schools, all the present students are found taking meals in the school. In district Fazilka, 99.72% students of the total present; and 83.56% of the total enrolled students were found having meals in the school during the lunch

hour.

8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
9. In most of the visited schools, the cooking cost was in deficit at the time of visit the months of November-December, 2015; and it's very difficult for the head teachers to run the scheme on credit basis.
10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.
11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.
13. Weekly menu for MDM was displayed in the 34 of the sampled schools and food is by and large served as per the menu.
14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 29 schools otherwise it was inside the kitchen shed
15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 02 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 09 schools, students were sitting on floor without mats in the school courtyard or varandhas while having meals.
18. No cleaning of varandhas or MDM serving area was done in 10 visited schools after the meals.
19. In 12 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI. But in 01 school, kitchen sheds need repair.
21. Storage bins have been provided in all schools to store rice and wheat.

22. All the schools had potable water for cooking and drinking purpose but in 17 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 13 schools, water filters were installed and were in working condition.
23. Fire extinguisher installed in 28 schools but in 12 schools these are installed in Head masters office or staff room.
24. All the schools are using LPG and firewood for cooking of the MDM and 25 of the schools in rural area reported that LPG is not delivered at their doorstep.
25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.
26. The process of cooking and storage of fuel is fully safe in only 30 of the sampled schools whereas it fairly safe in 6 of the sampled schools and not safe in 4 schools as non-standardized gas pipes and regulators are being used.
27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
28. Students are encouraged to wash hands in 29 schools before taking meals.
29. No soap grant is given to schools in 2014-15.
30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
31. The drinking water areas of 15 schools have blockage and need to be cleaned regularly.
32. In 16 of the schools reported that participation of parents in supervision and management was not satisfactory and in 24 schools, parents are taking somewhat interest in the food supervision.
33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 22 and not fair in 18 of the sampled schools.
34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 35 visited schools.
35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.

36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
38. As per the information received from the teachers of the sampled schools, 39 of the sampled schools are not monitored by State Level Officers in the last one year.
39. 12 of the sampled schools reported that they have been inspected by District Level Officers (DEO's) in relation to MDM in last one year.
40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.
41. As per the inputs received from the headmasters and teachers of the 14 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 17 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 07 schools, teachers and heads reported an improvement in the nutritional status of the children.
42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the visited schools.
43. The social audit boards are made in schools but information regarding food grain quantity, cooking cost details etc. are not displayed in 30 visited schools.
44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
45. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.

DISTRICT – 3: PATHANKOT

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked

- meal on daily basis.
2. The MI team visited the school during March-May, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
 3. The supply of food grains to schools in the state is done on quarterly basis, which is by and large regular.
 4. The MI team visited the school during March-May, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
 5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
 6. The quality of food grain delivered in schools is good as checked by MI team.
 7. In all the visited schools, all the present students are found taking meals in the school. In district Pathankot , 100% students of the total present; and 84.58% of the total enrolled students were found having meals in the school during the lunch hour.
 8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
 9. In most of the visited schools, the cooking cost was in deficit at the time of visit. and it's very difficult for the head teachers to run the scheme on credit basis.
 10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.
 11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
 12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.
 13. Weekly menu for MDM was displayed in the 36 of the sampled schools and food is by and large served as per the menu.
 14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 32 schools otherwise it was inside the kitchen shed
 15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
 16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of

- MDM served to them in schools. But in 04 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 11 schools, students were sitting on floor without mats in the school courtyard or varandhas while having meals.
 18. No cleaning of varandhas or MDM serving area was done in 10 visited schools after the meals.
 19. In 09 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
 20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI. But in 02 schools, kitchen shed needs repair.
 21. Storage bins have been provided in all schools to store rice and wheat.
 22. All the schools had potable water for cooking and drinking purpose but in 15 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 16 schools, water filters were installed and were in working condition.
 23. Fire extinguisher installed in 25 schools but in 15 schools these are installed in Head masters office or staff room.
 24. All the schools are using LPG and firewood for cooking of the MDM and 22 of the schools in rural area reported that LPG is not delivered at their doorstep.
 25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.
 26. The process of cooking and storage of fuel is fully safe in only 32 of the sampled schools whereas it fairly safe in 3 of the sampled schools and not safe in 5 schools as non-standardized gas pipes and regulators are being used.
 27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
 28. Students are encouraged to wash hands in 24 schools before taking meals.
 29. No soap grant is given to schools in 2014-15.
 30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
 31. The drinking water areas of 12 schools have blockage and need to be cleaned

regularly.

32. In 19 of the schools reported that participation of parents in supervision and management was not satisfactory and in 21 schools, parents are taking somewhat interest in the food supervision.
33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 20 and not fair in 20 of the sampled schools.
34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 37 visited schools.
35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.
36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
38. As per the information received from the teachers of the sampled schools, 38 of the sampled schools are not monitored by State Level Officers in the last one year.
39. 15 of the sampled schools reported that they have been inspected by District Level Officers (DEO's) in relation to MDM in last one year.
40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.
41. As per the inputs received from the headmasters and teachers of the 12 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 15 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 05 schools, teachers and heads reported an improvement in the nutritional status of the children.
42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the

visited schools.

43. The social audit boards are made in schools but information regarding food grain quantity, cooking cost details etc. was not displayed in 31 visited schools.
44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
45. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.

DISTRICT – 4: JALANDHAR

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during January-March, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
3. The supply of food grains to schools in the state is done on quarterly basis, which is by and large regular.
4. The MI team visited the school during December-January, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
6. The quality of food grain delivered in schools is good as checked by MI team.
7. In all the visited schools, all the present students are found taking meals in the school. In district Jalandhar, 99.52% students of the total present; and 84.51% of the total enrolled students were found having meals in the school during the lunch hour.
8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
9. In most of the visited schools, the cooking cost was in deficit at the time of visit and it's very difficult for the head teachers to run the scheme on credit basis.
10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.

11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.
13. Weekly menu for MDM was displayed in the 34 of the sampled schools and food is by and large served as per the menu.
14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 28 schools otherwise it was inside the kitchen shed
15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 03 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 08 schools, students were sitting on floor without mats in the school courtyard or varandhas while having meals.
18. No cleaning of varandhas or MDM serving area was done in 09 visited schools after the meals.
19. In 10 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI.
21. Storage bins have been provided in all schools to store rice and wheat.
22. All the schools had potable water for cooking and drinking purpose but in 07 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 19 schools, water filters were installed and were in working condition.
23. Fire extinguisher installed in 29 schools but in 11 schools these are installed in Head masters office or staff room.
24. All the schools are using LPG and firewood for cooking of the MDM and 24 of the schools in rural area reported that LPG is not delivered at their doorstep.
25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.

26. The process of cooking and storage of fuel is fully safe in only 32 of the sampled schools whereas it fairly safe in 4 of the sampled schools and not safe in 4 schools as non-standardized gas pipes and regulators are being used.
27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
28. Students are encouraged to wash hands in 27 schools before taking meals.
29. No soap grant is given to schools in 2014-15.
30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
31. The drinking water areas of 13 schools have blockage and need to be cleaned regularly.
32. In 17 of the schools reported that participation of parents in supervision and management was not satisfactory and in 23 schools, parents are taking somewhat interest in the food supervision.
33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 19 and not fair in 21 of the sampled schools.
34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 34 visited schools.
35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.
36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
38. As per the information received from the teachers of the sampled schools, 38 of the sampled schools were not monitored by State Level Officers in the last one year.
39. 14 of the sampled schools reported that they have been inspected by District Level

Officers (DEO's) in relation to MDM in last one year.

40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.
41. As per the inputs received from the headmasters and teachers of the 10 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 15 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 05 schools, teachers and heads reported an improvement in the nutritional status of the children.
42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the visited schools.
43. The social audit boards are made in schools but information regarding food grain quantity, cooking cost details etc. are not displayed in 29 visited schools.
44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
45. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
46. The food served by centralised kitchen in and near urban areas of Jalandhar was as per menu. The students, parents and teachers reported that food served by the centralised kitchen is good but the students and parents suggested that food should be cooked in school premises as they can supervise the cooking of food and the hot food can only be served to students if it is cooked in school premises.

DISTRICT – 5: GURDASPUR

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during March-May, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
3. The supply of food grains to schools in the state is done on quarterly basis, which is

by and large regular.

4. The MI team visited the school during March-May, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
6. The quality of food grain delivered in schools is good as checked by MI team.
7. In all the visited schools, all the present students are found taking meals in the school. In district Gurdaspur, 99.85% students of the total present; and 85.46% of the total enrolled students were found having meals in the school during the lunch hour.
8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
9. In most of the visited schools, the cooking cost was in deficit at the time of visit and it's very difficult for the head teachers to run the scheme on credit basis.
10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.
11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.
12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.
13. Weekly menu for MDM was displayed in the 31 of the sampled schools and food is by and large served as per the menu.
14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 28 schools otherwise it was inside the kitchen shed
15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 04 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 10 schools, students were sitting on

- floor without mats in the school courtyard or varandhas while having meals.
18. No cleaning of varandhas or MDM serving area was done in 11 visited schools after the meals.
 19. In 13 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
 20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI. But in 03 schools, kitchen sheds need repair as either floor was not proper or walls need white wash.
 21. Storage bins have been provided in all schools to store rice and wheat.
 22. All the schools had potable water for cooking and drinking purpose but in 13 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 15 schools, water filters were installed and were in working condition.
 23. Fire extinguisher installed in 27 schools but in 13 schools these are installed in Head masters office or staff room.
 24. All the schools are using LPG and firewood for cooking of the MDM and 22 of the schools in rural areas reported that LPG is not delivered at their doorstep.
 25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.
 26. The process of cooking and storage of fuel is fully safe in only 33 of the sampled schools whereas it fairly safe in 2 of the sampled schools and not safe in 3 schools as non-standardized gas pipes and regulators are being used.
 27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
 28. Students are encouraged to wash hands in 28 schools before taking meals.
 29. No soap grant is given to schools in 2014-15.
 30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
 31. The drinking water areas of 11 schools have blockage and need to be cleaned regularly.
 32. In 19 of the schools reported that participation of parents in supervision and management was not satisfactory and in 21 schools, parents are taking somewhat

- interest in the food supervision.
33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 20 and not fair in 20 of the sampled schools.
 34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 35 visited schools.
 35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.
 36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
 37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
 38. As per the information received from the teachers of the sampled schools, 39 of the sampled schools were not monitored by State Level Officers in the last one year.
 39. 13 of the sampled schools reported that they have been inspected by District Level Officers (DEO's) in relation to MDM in last one year.
 40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.
 41. As per the inputs received from the headmasters and teachers of the 12 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 13 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 06 schools, teachers and heads reported an improvement in the nutritional status of the children.
 42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the visited schools.
 43. The social audit boards are made in schools but information regarding food grain

quantity, cooking cost details etc. are not displayed in 29 visited schools.

44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
45. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.

DISTRICT – 6: PATIALA

1. As per information given by teachers and students, and verification of records relating to MDM, all of the sampled schools from the district served hot cooked meal on daily basis.
2. The MI team visited the school during March-May, 2015 and all of the schools are providing hot cooked food prepared in the school premises.
3. The supply of food grains to schools in the state is done on quarterly basis, which is by and large regular.
4. The MI team visited the school during March-May, 2015 and all of the schools have buffer stock of wheat / rice for 15-20 days.
5. Food grain is delivered to the schools at their doorstep by PUNSUP and weight of the food grain bags is checked by the school incharges on delivery.
6. The quality of food grain delivered in schools is good as checked by MI team.
7. In all the visited schools, all the present students are found taking meals in the school. In district Patiala, 99.63% students of the total present; and 84.70% of the total enrolled students were found having meals in the school during the lunch hour.
8. The sampled schools has not received the cooking cost for MDM in advance and regularly. As it is generally late and majority of the school heads considering it very hard to carry on the MDM scheme due to paucity of funds.
9. In most of the visited schools, the cooking cost was in deficit at the time of visit and it's very difficult for the head teachers to run the scheme on credit basis.
10. All the sampled schools have engaged cook cum helpers specifically for MDM scheme as per the norms of Govt. of India. In all sampled schools helpers are paid remuneration of Rs.1200/- per month on regular basis.
11. No discrimination is observed by the MI, nor was it reported by the teachers and students, on the basis of gender or caste in cooking and serving of MDM.

12. The daily menu in majority of the sample schools was mainly varietal as Chapati, Rice and Dal/ Black channa , seasonal vegetables are served.
13. Weekly menu for MDM was displayed in the 37 of the sampled schools and food is by and large served as per the menu.
14. The menu was displayed at appropriate place i.e. outside kitchen or on notice board only in 30 schools otherwise it was inside the kitchen shed
15. Responses of the teachers and students revealed that in all the sample schools variety of foods as far as possible are served.
16. An interaction with the children on the day of visit revealed that in all of the schools, majority of children are happy and satisfied with the quantity and quality of MDM served to them in schools. But in 03 schools students reported that the food is sometimes more spicy and semi cooked chapattis / overcooked rice are served but that is not a routine. Karhi Pakora- Rice was liked by most of the students.
17. The food is served to students by cooks. In 11 schools, students were sitting on floor without mats in the school courtyard or varandhas while having meals.
18. No cleaning of varandhas or MDM serving area was done in 10 visited schools after the meals.
19. In 12 of the schools ingredients like oil, salt, red pepper powder or turmeric powder used is not of standardized quality and brand.
20. Kitchen sheds – cum – store for MDM service are constructed in all of the schools visited by MI. But in 03 schools, kitchen sheds need repair as either floor was not proper or walls need white wash.
21. Storage bins have been provided in all schools to store rice and wheat.
22. All the schools had potable water for cooking and drinking purpose but in 11 schools the quality of ground water is not good as it's too much salty or heavy water is there. In 17 schools, water filters were installed and were in working condition.
23. Fire extinguisher installed in 28 schools but in 12 schools these are installed in Head masters office or staff room.
24. All the schools are using LPG and firewood for cooking of the MDM and 25 of the schools in rural area reported that LPG is not delivered at their doorstep.
25. All of the sampled schools had adequate utensils for cooking of MDM and eating plates, glasses and spoons for students.
26. The process of cooking and storage of fuel is fully safe in only 30 of the sampled

- schools whereas it fairly safe in 5 of the sampled schools and not safe in 5 schools as non-standardized gas pipes and regulators are being used.
27. Discipline and order is maintained in all of the sampled 40 schools by the students while taking MDM.
 28. Students are encouraged to wash hands in 26 schools before taking meals.
 29. No soap grant is given to schools in 2014-15.
 30. The washing areas are not made for washing of eating plates by the students in none of the visited schools. It's very difficult for the minor students of primary schools to wash the eating plates as they got their clothes wet while washing the plates.
 31. The drinking water areas of 14 schools have blockage and need to be cleaned regularly.
 32. In 18 of the schools reported that participation of parents in supervision and management was not satisfactory and in 22 schools, parents are taking somewhat interest in the food supervision.
 33. Participation of members of SMCs in the inspection and supervision of MDM was fair in 21 and not fair in 19 of the sampled schools.
 34. The quality of cooking ingredients and food grains and details of cooking cost are not checked by any of the SMC members in 36 visited schools.
 35. Roster for parents and community members for day-to-day supervision of the MDM was prepared by all schools, which has the record of the taste of food done by SMC or community members. But no suggestions are mentioned by any of the SMC member in any of the visited 40 schools.
 36. All of the sampled schools maintained health cards/registers for their students. Health Check – up for students is done in all of the schools but the entries for height and weight are made only and measures to be taken to check HB and BMI of all the students.
 37. Micronutrients such as iron and folic acid; and deworming tablets are given to children by all of the sampled schools.
 38. As per the information received from the teachers of the sampled schools, 38 of the sampled schools were not monitored by State Level Officers in the last one year.
 39. 15 of the sampled schools reported that they have been inspected by District Level Officers (DEO's) in relation to MDM in last one year.

40. Block Level Officers i.e. MDM incharges (ABM's), as reported by all headmasters of sample schools, had visited them for inspection and monitoring of MDM once/twice in a month.
41. As per the inputs received from the headmasters and teachers of the 13 of the sampled schools, the introduction of MDM has improved somewhat attendance of students in the school; in 18 of the schools, headmasters and teachers of the sample schools, the introduction of MDM has improved the attendance of students after recess. In 06 schools, teachers and heads reported an improvement in the nutritional status of the children.
42. Grievance redressal mechanism is there. Phone No's at state level given and Email can be sent to the SPD and Mid day meal general manager email address. But phone no's of state level, District manager – MDM are not displayed in any of the visited schools.
43. The social audit boards are made in schools but information regarding food grain quantity, cooking cost details etc. are not displayed in 28 visited schools.
44. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers are not displayed prominently on the walls of any of the visited schools.
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**CONSOLIDATED REPORT ON MONITORING OF MID DAY
MEAL SCHEME OF DISTRICT: FEROZEPUR
(Period: 1st December, 2014 to 31st May, 2015)**

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (20) and upper primary schools (20). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District – FEROZEPUR.

<u>1.0.</u>	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
<u>2.0</u>	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<u>Timely release of funds</u> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, • Period of delay in releasing 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and from DEO to DPC or Block and then to

	<p>funds by State to district.</p> <ul style="list-style-type: none"> • Period of delay in releasing funds by District to block / schools. • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>schools; and due to this there is problem of multi channels. If one channel is not responding timely then it lead to problem of delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of February, 2015.
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.</p>
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appoint cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help</p>	<p>Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed for this purpose.</p>

	Group, or NGO or Contractor)	
3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	Status of Cooks: The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	REGULARITY IN SERVING MEAL	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools are serving hot cooked food on daily basis. At

		the time of visit of the MI (March-May, 2015) all of the schools have been providing hot cooked meal to all students in the lunch hour. But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.		
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA		
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA		
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	Opinion of	Quality	Quantity
			Good	(Sufficient)
		Teachers	95%	100%
		Students	91.25%	100%
		SMC Members	86.66%	100%
**	Regularity in Serving Meal : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In 03 schools some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.			
5.0	<u>QUALITY & QUANTITY OF MEAL</u>			
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)		
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.		
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm		
5.4	Quantity of green leafy vegetables used in the meal per child.	Primary: 50gm; Upper primary: 75 gm		

5.5	Whether double fortified salt is used?	No availability of Double fortified salt. In 11 visited schools, standardized cooking ingredients were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 37 visited schools that the quality of the meal is good. There are only a few students in 03 of visited schools, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 32 schools and out of which it was displayed at appropriate place in 26 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and	In menu rice/ wheat and dal/ vegetables are included.

	vegetable?															
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there.														
6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: 40px;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 32 of visited schools and out of these, in 26 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>a) Quantity and date of foodgrains received</p> <p>b) Balance quantity of foodgrains utilized during the month.</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 09 of the visited schools. 														

	c) Other ingredients purchased, utilized d) Number of children given MDM e) Daily menu																																									
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	No logo of MDM in any school.																																								
8.0	TRENDS: Extent of variation (As per school records vis-à-vis actuals on the day of visit) Institutes visited: PS :20 ; UPS: 20																																									
8.1.	<table border="1"> <thead> <tr> <th>No.</th> <th>Details</th> <th>On the day of visit</th> <th>% age of Enrolment</th> <th>%age of the present</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Enrollment</td> <td>5731</td> <td>-----</td> <td>-----</td> </tr> <tr> <td>2</td> <td>Number of children opted for MDM</td> <td>5731</td> <td>100%</td> <td>-----</td> </tr> <tr> <td>3</td> <td>No. of children attending the school on the day of visit</td> <td>4909</td> <td>85.65%</td> <td>-----</td> </tr> <tr> <td>4</td> <td>No. of children availing MDM as per MDM Register</td> <td>4909</td> <td>85.65%</td> <td>100%</td> </tr> <tr> <td>5</td> <td>No. of children actually availing MDM on the day of visit</td> <td>4894</td> <td>85.39%</td> <td>99.69%</td> </tr> <tr> <td>6</td> <td>No. of children attending the school on the previous day of visit</td> <td>4924</td> <td>85.91%</td> <td>-----</td> </tr> <tr> <td>7</td> <td>Number of children availed MDM on the previous day of visit</td> <td>4924</td> <td>85.91%</td> <td>100%</td> </tr> </tbody> </table>	No.	Details	On the day of visit	% age of Enrolment	%age of the present	1	Enrollment	5731	-----	-----	2	Number of children opted for MDM	5731	100%	-----	3	No. of children attending the school on the day of visit	4909	85.65%	-----	4	No. of children availing MDM as per MDM Register	4909	85.65%	100%	5	No. of children actually availing MDM on the day of visit	4894	85.39%	99.69%	6	No. of children attending the school on the previous day of visit	4924	85.91%	-----	7	Number of children availed MDM on the previous day of visit	4924	85.91%	100%	
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**	Trends: All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 99.69% students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.																																									

	<p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation. Extra food is given to the cook cum helper or distributed among the peons/ sweepers. Teachers taste food before serving to students.</p>	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<p><u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.</p>	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a

		year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de worming medicine in the school by Health Department.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	<p>Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.</p>	
11.0	<u>INFRASTRUCTURE</u>	
11.1	<p>Infrastructure: Is a pucca kitchen shed-cum-store:</p>	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in 38 of the visited schools. But in 02 schools, some repair work is needed
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking;

		and for serving of MDM to students.
11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> Storage bins available in all schools. Bins purchased from the sale of empty bags of wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> Fire extinguisher installed in kitchen sheds of 26 schools and in 14 schools these are kept either in Head masters office or staff room.
**	<p>Infrastructure: All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. In visited 02 schools kitchen sheds either do not have proper grills on windows or the doors are not good enough for security of cylinders and the stored grains. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p>Drinking water: The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 27 schools; but in 13 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 14 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
	Availability of eating plates.	Available in all of the visited schools.
**	<p>Utensils: The responses from the schools indicated that all of the visited schools</p>	

	have enough utensils to cook and serve food.	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG; the firewood and LPG has been used to cook the food.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 26 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 14 of sampled schools are good. b) Fair: In terms of environment and hygiene 24 of sampled schools are fair. c) Not Fair: In 02 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 28 (70%) visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 30 (75%) schools; instructions are written at the appropriate places in 15 (37.5%) visited schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing	Obs: The cooking process and storage of fuel is by and large safe in 36 of sampled schools, and

	any fire hazard?	it was not fully safe in 04 of sampled schools as non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In 12 visited schools varandhas were not clean and in 04 visited schools, kitchen more cleanliness is required in kitchens. In 28 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring, is satisfactory. <ul style="list-style-type: none"> • In 16 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 18 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 06 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	Yes, formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received.
16.4	Is there any social audit mechanism in the school?	Not visible in any of the visited school. Only description of grants by the SMC members as

		resolutions are made that grant is used for what purpose as written in SMC resolution register. Not of grains or other food ingredients.
16.5	Community members/ parents awareness about quantity of MDM per child a. At Primary level b. At Upper primary level	In 28 of the sampled schools community members/parents were fully aware about menu of the MDM and they were aware that their children will get sufficient food. <ul style="list-style-type: none"> • About quantity of food only in 04 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 04 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 82.22% of the interviewed SMC members received training. (Data is of 45 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 22 (55%) of the sampled schools while 18 (45%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 32 (80%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 08 (20%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 30 schools, heads reported

		that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed on some special occasions by the religious bodies.
16.11	Source of awareness about MDM scheme	In 30 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities. In 10 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 78 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 84.61% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 89.74% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 45 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 82.22% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 86.66% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	

17.0	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste. • No roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> • Nothing reported by schools.
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> • Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. • As reported by the schools, 02 of the sampled school are monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	13 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<u>Inspection and Supervision :</u> The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.	
18.0	<u>IMPACT OF MDMS:</u>	
18.1	Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any	Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 05 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 36 visited schools

	other incidental benefit due to serving cooked meal in schools?	<p>reported that there is no significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> • In 12 (30%) sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. • In 15 (37.5%) sampled schools, teachers reported that MDMS has improved attendance after recess. <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 06 (15%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

**CONSOLIDATED REPORT ON MONITORING OF MID DAY
MEAL SCHEME OF DISTRICT: FAZILKA
(Period: 1st December, 2014 to 31st May, 2015)**

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (19) and upper primary schools (21). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District – FAZILKA.

1.0.	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2.	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3.	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4.	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
2.0	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<u>Timely release of funds</u> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and

	<ul style="list-style-type: none"> • Period of delay in releasing funds by State to district. • Period of delay in releasing funds by District to block / schools. • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>from DEO to DPC or Block and then to schools; and due to this there is problem of multi channels. If one channel is not responding timely then it lead to problem of delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of February, 2015.
2.3	In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	Is cooking cost paid by Cash or through banking channel?	The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	Engaging Cook-cum-helpers at schools	SMC and heads appoint cooks in schools.
3.2	Who cooks and serves the meal? (Cook/helper appointed	Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed

	by the Department or Self Help Group, or NGO or Contractor)	for this purpose.
3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	<u>Status of Cooks:</u> The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	<u>REGULARITY IN SERVING MEAL</u>	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools

		are serving hot cooked food on daily basis. At the time of visit of the MI (March-May, 2015) all of the schools have been providing hot cooked meal to all students in the lunch hour. But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.												
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA												
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA												
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	<table border="1"> <thead> <tr> <th>Opinion of</th> <th>Quality Good</th> <th>Quantity (Sufficient)</th> </tr> </thead> <tbody> <tr> <td>Teachers</td> <td>100%</td> <td>100%</td> </tr> <tr> <td>Students</td> <td>92.5%</td> <td>100%</td> </tr> <tr> <td>SMC Members</td> <td>86.36%</td> <td>100%</td> </tr> </tbody> </table>	Opinion of	Quality Good	Quantity (Sufficient)	Teachers	100%	100%	Students	92.5%	100%	SMC Members	86.36%	100%
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**	<u>Regularity in Serving Meal</u> : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In 02 schools some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.													
5.0	<u>QUALITY & QUANTITY OF MEAL</u>													
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)												
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.												
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm												
5.4	Quantity of green leafy	Primary: 50gm; Upper primary: 75 gm												

	vegetables used in the meal per child.	
5.5	Whether double fortified salt is used?	No availability of Double fortified salt. In 12 visited schools, standardized cooking ingredients were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<p><u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 38 visited schools that the quality of the meal is good. There are only a few students in 02 of visited schools, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.</p>	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 34 schools and out of which it was displayed at appropriate place in 29 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.

6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.														
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there.														
6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 34 of visited schools and out of theses, in 29 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>f) Quantity and date of foodgrains received</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 10 of the visited schools. 														

	<p>g) Balance quantity of foodgrains utilized during the month.</p> <p>h) Other ingredients purchased, utilized</p> <p>i) Number of children given MDM</p> <p>j) Daily menu</p>				
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	No logo of MDM in any school.			
8.0	<p><u>TRENDS</u> Extent of variation (As per school records vis-à-vis actuals on the day of visit) Institutes visited: PS :19 ; UPS: 21</p>				
8.1.	S. No.	Details	On the day of visit	% age of Enrolment	%age of the present
	1.	Enrollment	5573	-----	-----
	2.	Number of children opted for MDM	5573	100%	-----
	3.	No. of children attending the school on the day of visit	4670	83.79%	-----
	4.	No. of children availing MDM as per MDM Register	4670	83.79%	100%
	5.	No. of children actually availing MDM on the day of visit	4657	83.56%	99.72%
	6.	No. of children attending the school on the previous day of visit	4661	83.63%	-----
	7.	Number of children availed MDM on the previous day of visit	4661	83.63%	100%
**	<p><u>Trends:</u> All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 99.72%</p>				

	<p>students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.</p> <p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation. Extra food is given to the cook cum helper or distributed among the peons/ sweepers. Teachers taste food before serving to students.</p>	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<p><u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.</p>	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.

10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health Department.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	
11.0	INFRASTRUCTURE	
11.1	Infrastructure: Is a pucca kitchen shed-cum-store:	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in 39 of the visited schools. But in 01 schools, some repair work is needed
11.3	Whether utensils are available	<ul style="list-style-type: none"> By observation and having discussion with

	for cooking food? If available is it adequate?	the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.
11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> Storage bins available in all schools. Bins purchased from the sale of empty bags of wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> Fire extinguisher installed in kitchen sheds of 28 schools and in 12 schools these are kept either in Head masters office or staff room.
**	<p>Infrastructure: All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. In visited 01 school, kitchen sheds either do not have proper grills on windows or the doors are not good enough for security of cylinders and the stored grains. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p>Drinking water: The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 23 schools; but in 17 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 13 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for	Available in all of the visited schools.

	serving food are adequate?	
	Availability of eating plates.	Available in all of the visited schools.
**	Utensils: The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG; the firewood and LPG has been used to cook the food.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 25 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 12 of sampled schools are good. b) Fair: In terms of environment and hygiene 23 of sampled schools are fair. c) Not Fair: In 05 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 29 (72.5%) visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 34 (85%) schools; instructions are written at the appropriate places in 18 (45%) visited

		schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: The cooking process and storage of fuel is by and large safe in 36 of sampled schools, and it was not fully safe in 04 of sampled schools as non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In 10 visited schools varandhas were not clean and in 03 visited schools, kitchen more cleanliness is required in kitchens. In 29 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring is satisfactory. <ul style="list-style-type: none"> • In 16 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 18 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 06 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roster being maintained of the community members for supervision of the MDM?	Yes, formal roster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is

		received.
16.4	Is there any social audit mechanism in the school?	Not visible in any of the visited school. Only description of grants by the SMC members as resolutions are made that grant is used for what purpose as written in SMC resolution register. Not of grains or other food ingredients.
16.5	Community members/ parents awareness about quantity of MDM per child b. At Primary level b. At Upper primary level	In 25 of the sampled schools community members/parents were fully aware about menu of the MDM and they were aware that their children will get sufficient food. <ul style="list-style-type: none"> • About quantity of food only in 03 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 04 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 81.81% of the interviewed SMC members received training. (Data is of 44 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 18 (45%) of the sampled schools while 22 (55%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 30 (75%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 10 (25%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and	There is no specific schedule, but it is being

	cooking and serving MDMS by SMC members	done occasionally by the some of the active members of SMC. In 31 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed on some special occasions by the religious bodies.
16.11	Source of awareness about MDM scheme	In 31 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities. In 09 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 75 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 86.66% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 88.88% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 44 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 84.09% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 86.36% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other</p>	

	important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.	
17.0	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste. • No roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> • Nothing reported by schools.
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> • Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. • As reported by the schools, 01 of the sampled school is monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	12 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<u>Inspection and Supervision</u> : The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.	
18.0	<u>IMPACT OF MDMS:</u>	
18.1	Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children?	Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 04 schools reported positively that MDM and other provisions have some impact but not the

	Is there any other incidental benefit due to serving cooked meal in schools?	<p>major one. On the other hand, heads of 35 visited schools reported that there is no significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> • In 14 (35%) sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. • In 17 (42.5%) sampled schools, teachers reported that MDMS has improved attendance after recess. <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 07 (17.5%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

**CONSOLIDATED REPORT ON MONITORING OF MID DAY
MEAL SCHEME OF DISTRICT: PATHANKOT
(Period: 1st December, 2014 to 31st May, 2015)**

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (19) and upper primary schools (21). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District –Pathankot.

1.0.	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
2.0	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<p><u>Timely release of funds</u></p> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, • Period of delay in releasing funds by State to district. 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and from DEO to DPC or Block and then to schools; and due to this there is problem of

	<ul style="list-style-type: none"> • Period of delay in releasing funds by District to block / schools. • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>multi channels. If one channel is not responding timely then it lead to problem of delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of March, 2015.
2.3	In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	Is cooking cost paid by Cash or through banking channel?	The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	Engaging Cook-cum-helpers at schools	SMC and heads appoint cooks in schools.
3.2	Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)	Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed for this purpose.

3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	Status of Cooks: The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	<u>REGULARITY IN SERVING MEAL</u>	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools are serving hot cooked food on daily basis. At the time of visit of the MI (March-May, 2015) all

		of the schools have been providing hot cooked meal to all students in the lunch hour. But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.															
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA															
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA															
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	<table border="1"> <thead> <tr> <th>Opinion of</th> <th>Quality</th> <th>Quantity</th> </tr> </thead> <tbody> <tr> <td></td> <td>Good</td> <td>(Sufficient)</td> </tr> <tr> <td>Teachers</td> <td>100%</td> <td>100%</td> </tr> <tr> <td>Students</td> <td>95%</td> <td>100%</td> </tr> <tr> <td>SMC Members</td> <td>90%</td> <td>100%</td> </tr> </tbody> </table>	Opinion of	Quality	Quantity		Good	(Sufficient)	Teachers	100%	100%	Students	95%	100%	SMC Members	90%	100%
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**	Regularity in Serving Meal : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In 01 school some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.																
5.0	<u>QUALITY & QUANTITY OF MEAL</u>																
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)															
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.															
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm															
5.4	Quantity of green leafy vegetables used in the meal per child.	Primary: 50gm; Upper primary: 75 gm															

5.5	Whether double fortified salt is used?	No availability of Double fortified salt. In 09 visited schools, standardized cooking ingredients were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 39 visited schools that the quality of the meal is good. There are only a few students in 01 of visited school, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 36 schools and out of which it was displayed at appropriate place in 32 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.

6.5	Number of schools where variety of foods is served daily	For all six days different menu is there.														
6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 36 of visited schools and out of these, in 32 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>k) Quantity and date of foodgrains received</p> <p>l) Balance quantity of foodgrains utilized during the month.</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 09 of the visited schools. 														

	m)Other ingredients purchased, utilized n) Number of children given MDM o) Daily menu																																									
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	No logo of MDM in any school.																																								
8.0	TRENDS Extent of variation (As per school records vis-à-vis actuals on the day of visit) Institutes visited: PS :19 ; UPS: 21																																									
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**	Trends: All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 100% students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.																																									

	<p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation. Extra food is given to the cook cum helper or distributed among the peons/ sweepers. Teachers taste food before serving to students.</p>	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<p><u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.</p>	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a

		year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health Department.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	
11.0	<u>INFRASTRUCTURE</u>	
11.1	Infrastructure: Is a pucca kitchen shed-cum-store:	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in 38 of the visited schools. But in 02 schools, some repair work is needed
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.

11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> Storage bins available in all schools. Bins purchased from the sale of empty bags of wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> Fire extinguisher installed in kitchen sheds of 25 schools and in 15 schools these are kept either in Head masters office or staff room.
**	<p>Infrastructure: All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. In visited 02 schools kitchen sheds either do not have proper grills on windows or the doors are not good enough for security of cylinders and the stored grains. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p>Drinking water: The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 25 schools; but in 15 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 16 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
	Availability of eating plates.	Available in all of the visited schools.
**	<p>Utensils: The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.</p>	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG;

		the firewood and LPG has been used to cook the food.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 22 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 14 of sampled schools are good. b) Fair: In terms of environment and hygiene 20 of sampled schools are fair. c) Not Fair: In 06 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 24 visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 31 visited schools; instructions are written at the appropriate places in 17 visited schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: The cooking process and storage of fuel is by and large safe in 35 of sampled schools, and it was not fully safe in 05 of sampled schools as non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In 10	

	<p>visited schools varandhas were not clean and in 06 visited schools, more cleanliness is required in kitchens. In 24 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.</p>	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	<p>The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring is satisfactory.</p> <ul style="list-style-type: none"> • In 15 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 16 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 09 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	Yes, formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received.
16.4	Is there any social audit mechanism in the school?	Not visible in any of the visited school. Only description of grants by the SMC members as resolutions are made that grant is used for what purpose as written in SMC resolution register. Not of grains or other food ingredients.
16.5	Community members/ parents awareness about quantity of MDM per child	In 26 of the sampled schools community members/parents were fully aware about menu of the MDM and they were aware that their

	<p>c. At Primary level</p> <p>b. At Upper primary level</p>	<p>children will get sufficient food.</p> <ul style="list-style-type: none"> • About quantity of food only in 02 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 03 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 81.81% of the interviewed SMC members received training. (Data is of 44 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 20 (50%) of the sampled schools while 20 (50%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 29 (72.5%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 11 (27.5%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 32 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed on some special occasions by the religious bodies.
16.11	Source of awareness about	In 32 of visited schools source of awareness

	MDM scheme	amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities. In 08 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 80 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 85% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 90% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 40 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 85% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 90% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
17.0	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste. • No roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> • Nothing reported by schools.

17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. As reported by the schools, 02 of the sampled school is monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	15 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<p><u>Inspection and Supervision</u> : The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.</p>	
<u>18.0</u>	<u>IMPACT OF MDMS:</u>	
18.1	<p>Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked meal in schools?</p>	<p>Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 04 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 36 visited schools reported that there is no significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> In 12 (30%) sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. In 15 (37.5%) sampled schools, teachers

		<p>reported that MDMS has improved attendance after recess.</p> <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 05 (12.5%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

CONSOLIDATED REPORT ON MONITORING OF MID DAY MEAL SCHEME OF DISTRICT: JALANDHAR

(Period: (Period: 1st December, 2014 to 31st May, 2015)

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (20) and upper primary schools (20). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District – Jalandhar.

1.0.	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
2.0	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<p><u>Timely release of funds</u></p> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, • Period of delay in releasing funds by State to district. • Period of delay in releasing funds by District to block / 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and from DEO to DPC or Block and then to schools; and due to this there is problem of multi channels. If one channel is not responding timely then it lead to problem of

	<p>schools.</p> <ul style="list-style-type: none"> • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of December, 2015.
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.</p>
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appoint cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)</p>	<p>Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed for this purpose.</p>
3.3	<p>Is the number of cooks and helpers adequate to meet the</p>	<p>The number of cooks engaged in the schools visited by MI was as per the norms of Gol.</p>

	requirement of the school?	Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	<u>Status of Cooks:</u> The number of cooks engaged in the schools visited by MI was as per the norms of GoI. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	<u>REGULARITY IN SERVING MEAL</u>	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools are serving hot cooked food on daily basis. At the time of visit of the MI (January-March, 2015) all of the schools have been providing hot cooked meal to all students in the lunch hour.

		But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.		
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA		
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA		
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	Opinion of	Quality	Quantity
			Good	(Sufficient)
		Teachers	100%	100%
		Students	92.5%	100%
		SMC Members	87.5%	100%
**	<u>Regularity in Serving Meal</u> : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In visited 03 schools some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.			
<u>5.0</u>	<u>QUALITY & QUANTITY OF MEAL</u>			
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)		
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.		
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm		
5.4	Quantity of green leafy vegetables used in the meal per child.	Primary: 50gm; Upper primary: 75 gm		
5.5	Whether double fortified salt is used?	No availability of Double fortified salt. In 11 visited schools, standardized cooking ingredients		

		were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<p><u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 37 visited schools that the quality of the meal is good. There are only a few students in 03 of visited school, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.</p>	
<u>6.0</u>	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 34 schools and out of which it was displayed at appropriate place in 28 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there.

6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 34 of visited schools and out of these, in 28 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>p) Quantity and date of foodgrains received</p> <p>q) Balance quantity of foodgrains utilized during the month.</p> <p>r) Other ingredients purchased, utilized</p> <p>s) Number of children given</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 11 of the visited schools. 														

	MDM t) Daily menu				
7.2	Display of MDM logo at prominent place preferably outside wall of the school.		No logo of MDM in any school.		
8.0	TRENDS Extent of variation (As per school records vis-à-vis actuals on the day of visit) Institutes visited: PS :20 ; UPS: 20				
8.1.	S. No.	Details	On the day of visit	% age of Enrolment	%age of the present
	1.	Enrollment	5670	-----	-----
	2.	Number of children opted for MDM	5670	100%	-----
	3.	No. of children attending the school on the day of visit	4815	84.92%	-----
	4.	No. of children availing MDM as per MDM Register	4815	84.92%	100%
	5.	No. of children actually availing MDM on the day of visit	4792	84.51%	99.52%
	6.	No. of children attending the school on the previous day of visit	4837	85.30%	-----
	7.	Number of children availed MDM on the previous day of visit	4837	85.30%	100%
**	<p>Trends: All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 99.52% students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.</p> <p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation. Extra food is given to the cook cum helper or</p>				

	distributed among the peons/ sweepers. Teachers taste food before serving to students.	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health Department.

10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	
11.0	INFRASTRUCTURE	
11.1	Infrastructure: Is a pucca kitchen shed-cum-store:	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in all of the visited schools.
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.
11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> Storage bins available in all schools. Bins purchased from the sale of empty bags of

		wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> • Fire extinguisher installed in kitchen sheds of 25 schools and in 15 schools these are kept either in Head masters office or staff room.
**	<p>Infrastructure: All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> • Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p>Drinking water: The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 33 schools; but in 07 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 19 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
	Availability of eating plates.	Available in all of the visited schools.
**	<p>Utensils: The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.</p>	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG; the firewood and LPG has been used to cook the food.

14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 24 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 14 of sampled schools are good. b) Fair: In terms of environment and hygiene 22 of sampled schools are fair. c) Not Fair: In 04 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 27 visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 30 visited schools; instructions are written at the appropriate places in 18 visited schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: The cooking process and storage of fuel is by and large safe in 36 of sampled schools, and it was not fully safe in 04 of sampled schools as non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In 09 visited schools varandhas were not clean and in 04 visited schools, more	

	cleanliness is required in kitchens. In 27 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.
16.0	<u>COMMUNITY PARTICIPATION:</u>
16.1	<p>Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation</p> <p>The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring is satisfactory.</p> <ul style="list-style-type: none"> • In 13 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 22 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 05 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	<p>Is any roaster being maintained of the community members for supervision of the MDM?</p> <p>Yes, formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.</p>
16.3	<p>SMC meetings: (Special reference to MDM)</p> <p>Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received.</p>
16.4	<p>Is there any social audit mechanism in the school?</p> <p>Not visible in any of the visited school. Only description of grants by the SMC members as resolutions are made that grant is used for what purpose as written in SMC resolution register. Not of grains or other food ingredients.</p>
16.5	<p>Community members/ parents awareness about quantity of MDM per child</p> <p>In 27 of the sampled schools community members/parents were fully aware about menu of the MDM and they were aware that their</p>

	<p>d. At Primary level</p> <p>b. At Upper primary level</p>	<p>children will get sufficient food.</p> <ul style="list-style-type: none"> • About quantity of food only in 03 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 03 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 77.5% of the interviewed SMC members received training. (Data is of 40 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 21 (52.5%) of the sampled schools while 19 (47.5%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 30 (75%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 10 (25%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 30 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed on some special occasions by the religious bodies.

16.11	Source of awareness about MDM scheme	<p>In 33 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities.</p> <p>In 07 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.</p>
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 80 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 82.5% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 92.5% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 40 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 80% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 87.5% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
<u>17.0</u>	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste. • No roaster is available for MDM supervision.
17.2	Whether school has received	<ul style="list-style-type: none"> • Nothing reported by schools.

	any funds under MME component?	
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. As reported by the schools, 02 of the sampled schools are monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	14 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<p><u>Inspection and Supervision :</u> The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.</p>	
<u>18.0</u>	<u>IMPACT OF MDMS:</u>	
18.1	<p>Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked meal in schools?</p>	<p>Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 03 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 37 visited schools reported that there is no significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> In 10 (25%) sampled schools teachers /

		<p>headmasters reported MDM has improved attendance of children in schools.</p> <ul style="list-style-type: none"> • In 15 (37.5%) sampled schools, teachers reported that MDMS has improved attendance after recess. <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 05 (12.5%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

**CONSOLIDATED REPORT ON MONITORING OF MID DAY
MEAL SCHEME OF DISTRICT: GURDASPUR
(Period: 1st December, 2014 to 31st May, 2015)**

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (20) and upper primary schools (20). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District – Gurdaspur.

1.0.	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
2.0	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<p><u>Timely release of funds</u></p> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, • Period of delay in releasing 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and from DEO to DPC or Block and then to

	<p>funds by State to district.</p> <ul style="list-style-type: none"> • Period of delay in releasing funds by District to block / schools. • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>schools; and due to this there is problem of multi channels. If one channel is not responding timely then it lead to problem of delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of February-March, 2015.
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.</p>
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appoint cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help</p>	<p>Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed for this purpose.</p>

	Group, or NGO or Contractor)	
3.3	Is the number of cooks and helpers adequate to meet the requirement of the school?	The number of cooks engaged in the schools visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	Status of Cooks: The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	<u>REGULARITY IN SERVING MEAL</u>	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools are serving hot cooked food on daily basis. At

		the time of visit of the MI (April-May, 2015) all of the schools have been providing hot cooked meal to all students in the lunch hour. But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.		
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA		
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA		
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	Opinion of	Quality	Quantity
			Good	(Sufficient)
		Teachers	100%	100%
		Students	93.75%	100%
		SMC Members	85.71%	100%
**	Regularity in Serving Meal : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In visited 02 schools some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.			
5.0	<u>QUALITY & QUANTITY OF MEAL</u>			
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)		
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.		
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm		
5.4	Quantity of green leafy vegetables used in the meal per child.	Primary: 50gm; Upper primary: 75 gm		

5.5	Whether double fortified salt is used?	No availability of Double fortified salt. In 13 visited schools, standardized cooking ingredients were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 38 visited schools that the quality of the meal is good. There are only a few students in 02 of visited school, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 31 schools and out of which it was displayed at appropriate place in 28 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and	In menu rice/ wheat and dal/ vegetables are included.

	vegetable?															
6.5	Number of schools where variety of foods is served daily	For all six days different menu is there.														
6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: 40px;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 31 of visited schools and out of theses, in 28 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>u) Quantity and date of foodgrains received</p> <p>v) Balance quantity of foodgrains utilized during the month.</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 11 of the visited schools. 														

	w) Other ingredients purchased, utilized x) Number of children given MDM y) Daily menu																																									
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	No logo of MDM in any school.																																								
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**	<p>Trends: All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 99.85% students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.</p> <p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in</p>																																									

	<p>addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked food on the basis of daily estimation. Extra food is given to the cook cum helper or distributed among the peons/ sweepers. Teachers taste food before serving to students.</p>	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<p><u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.</p>	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given	In 40 schools (100%) children were given

	micronutrients (Iron, folic acid, vitamin – A dosage) and de worming medicine periodically?	micronutrients (Iron, folic acid dosage) and de worming medicine in the school by Health Department.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	
11.0	<u>INFRASTRUCTURE</u>	
11.1	Infrastructure: Is a pucca kitchen shed-cum-store:	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in all of the visited schools. But in 03 schools, some repair work is needed
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.

11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of procurement	<ul style="list-style-type: none"> Storage bins available in all schools. Bins purchased from the sale of empty bags of wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> Fire extinguisher installed in kitchen sheds of 27 schools and in 13 schools these are kept either in Head masters office or staff room.
**	<p>Infrastructure: All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. In visited 03 schools kitchen sheds either do not have proper grills on windows or the doors are not good enough for security of cylinders and the stored grains. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p>Drinking water: The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 27 schools; but in 13 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 15 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
	Availability of eating plates.	Available in all of the visited schools.
**	<p>Utensils: The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.</p>	

14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG; the firewood and LPG has been used to cook the food.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 22 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 13 of sampled schools are good. b) Fair: In terms of environment and hygiene 22 of sampled schools are fair. c) Not Fair: In 05 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 28 visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 32 visited schools; instructions are written at the appropriate places in 15 visited schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: The cooking process and storage of fuel is by and large safe in 35 of sampled schools, and it was not fully safe in 05 of sampled schools as

		non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible effort to ensure hygiene in the place where mid-day meal is prepared. In 11 visited schools varandhas were not clean and in 05 visited schools, more cleanliness is required in kitchens. In 28 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring is satisfactory. <ul style="list-style-type: none"> • In 12 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 21 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 07 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	Yes, formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received.
16.4	Is there any social audit mechanism in the school?	Not visible in any of the visited school. Only description of grants by the SMC members as resolutions are made that grant is used for what

		purpose as written in SMC resolution register. Not of grains or other food ingredients.
16.5	Community members/ parents awareness about quantity of MDM per child e. At Primary level b. At Upper primary level	In 24 of the sampled schools community members/parents were fully aware about menu of the MDM and they were aware that their children will get sufficient food. <ul style="list-style-type: none"> • About quantity of food only in 03 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 04 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 78.57% of the interviewed SMC members received training. (Data is of 42 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 20 (50%) of the sampled schools while 20 (50%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 31 (77.5%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 09 (22.5%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 31 schools, heads reported that they invite the parents occasionally to check

		the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed on some special occasions by the religious bodies.
16.11	Source of awareness about MDM scheme	In 31 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities. In 09 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 79 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 86.07% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 89.87% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 42 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 83.33% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 85.71% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
17.0	<u>INSPECTION & SUPERVISION</u>	

17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste. • No roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> • Nothing reported by schools.
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> • Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. • As reported by the schools, 01 of the sampled school is monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	13 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<p><u>Inspection and Supervision</u> : The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.</p>	
18.0	<u>IMPACT OF MDMS:</u>	
18.1	<p>Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked</p>	<p>Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 05 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 35 visited schools reported that there is no</p>

	meal in schools?	<p>significant impact of MDM on enrolment of students.</p> <p>Attendance:</p> <ul style="list-style-type: none"> • In 12 (30%) sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. • In 13 (32.5%) sampled schools, teachers reported that MDMS has improved attendance after recess. <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 06 (15%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

CONSOLIDATED REPORT ON MONITORING OF MID DAY MEAL SCHEME OF DISTRICT: PATIALA

(Period: (Period: 1st December, 2014 to 31st May, 2015)

The monitoring institute has collected data from 40 schools. The sample of 40 schools includes primary schools (20) and upper primary schools (20). The selection of schools to be included into the sample has been made with the help sought from Sarva Shiksha Abhiyan and Mid Day Meal officials of the District – Patiala.

<u>1.0.</u>	<u>REGULARITY IN DELIVERING FOOD GRAINS TO SCHOOL LEVEL</u>	
1.1.	Is school/implementing agency receiving food grain regularly? If there is delay in delivering food grains, what is the extent of delay and reasons for the same?	The supply of food grains to schools in the state is done on quarterly not monthly basis, which is by and large regular and delivered at the school level by lifting agency PUNSUP.
1.2	Is buffer stock of one-month's requirement maintained?	At the time of visit of members of MI, the sample schools were having buffer stock of wheat/ rice for only 15-20 days.
1.3	Is the food grains delivered at the school?	All the sample schools reported that food grains were delivered at their door step.
1.4	Is the quality of food grain good?	Yes, as the headmasters/ teachers reported that the quality of food grains (wheat/rice) received by school is good. Spot verification of food grains has been done and the quality of food grain was found good.
<u>2.0</u>	<u>REGULARITY IN DELIVERING COOKING COST TO SCHOOL LEVEL</u>	
2.1	<p><u>Timely release of funds</u></p> <ul style="list-style-type: none"> • Whether State is releasing funds to District / block / school on regular basis in advance? If not, • Period of delay in releasing funds by State to district. • Period of delay in releasing 	<ul style="list-style-type: none"> • Funds not released in advance to schools in case of cooking cost. However cook cum helper grant is in advance. • The fund is released from state to DEO and from DEO to DPC or Block and then to schools; and due to this there is problem of multi channels. If one channel is not

	<p>funds by District to block / schools.</p> <ul style="list-style-type: none"> • Period of delay in releasing funds by block to schools. • Any other observations. 	<p>responding timely then it lead to problem of delay.</p> <ul style="list-style-type: none"> • Direct release of funds from state to school will lessen the time gap.
2.2	<p>Is school/implementing agency received cooking cost in advance regularly? If there is delay in delivering cooking cost what is the extent of delay and reasons for it?</p>	<ul style="list-style-type: none"> • None of the sample schools have ever received the cooking cost in advance. The cooking cost is released to the schools is not in advance. • As per the report of the Headmasters and the teachers as well as spot verification, it was found on the day of visit to the schools that the schools had received cooking cost in the month of February-March, 2015.
2.3	<p>In case of delay, how school/implementing agency manages to ensure that there is no disruption in the feeding programme?</p>	<ul style="list-style-type: none"> • All the schools (100%) visited by MI reported that they took every possible measures (taking commodities on credit at shops and also contributing money at the beginning of the month etc.) to see that there is no disruption of MDM service. But, the MDM incharges and heads are considering it very hard to carry on the MDMS on credit basis as it also hampers the quality of food.
2.4	<p>Is cooking cost paid by Cash or through banking channel?</p>	<p>The cooking cost, as and when received by the MDM Cell was directly released to the school by E-transfer from the DEO/ DM- MDM.</p>
3.0	<u>AVAILABILITY OF COOK-CUM-HELPERS</u>	
3.1	<p>Engaging Cook-cum-helpers at schools</p>	<p>SMC and heads appoint cooks in schools.</p>
3.2	<p>Who cooks and serves the meal? (Cook/helper appointed by the Department or Self Help Group, or NGO or Contractor)</p>	<p>Food for MDM in all of the 40 sampled schools is cooked and served by the cooks appointed for this purpose.</p>
3.3	<p>Is the number of cooks and</p>	<p>The number of cooks engaged in the schools</p>

	helpers adequate to meet the requirement of the school?	visited by MI was as per the norms of Gol. Schools having 25 or less than that were given 1 cook while those with more than 25 but less than 100 were given 2 cooks. Schools having more than 100 students but less than 200 were given 3 cooks. The number of cooks was increased accordingly.
3.4	What is remuneration paid to cooks/helpers?	Rs. 1200/- pm
3.5	Are the remuneration paid to cooks/helpers regularly?	The remuneration paid to the cooks is regular. All of the cooks in sample schools reported that they get their remuneration on monthly basis..
3.6	Mode of payment to cooks?	By head of the school through the cheque.
3.7	Social Composition of cooks /helpers? (SC/ST/OBC/Minority)	Majority of the cooks are females belonging to SC/ST/OBC/ Minority communities.
3.8	Training module for cook-cum-helpers	Training module is there as communicated by the state and hotel management institutions are involved in training.
3.9	Training has been provided to cook-cum-helpers	In the district, no such training executed till March, 2015.
3.10	Health check up of cooks	Health check up of Cook cum Helpers was done twice a year.
**	Status of Cooks: The number of cooks engaged in the schools visited by MI was as per the norms of Gol. All of the cooks in sample schools reported that they get their remuneration @ Rs. 1200/- pm regularly.	
4.0	REGULARITY IN SERVING MEAL	
4.1	Regularity in Serving MDM Percentage of Schools serving hot cooked meal regularly.	Regularly served as reported by students, teachers and parents. The MI observed after interacting with the headmasters, teachers and children, and verification MDM registers relating to stock of food grains that all of sample schools are serving hot cooked food on daily basis. At the time of visit of the MI (April-May, 2015) all of the schools have been providing hot cooked

		meal to all students in the lunch hour. But the cooking cost is generally late and due to that most of the headmasters/ principals are too much worried and considering the organization of MDMS a herculean task.		
4.2	If hot cooked meal is not served regularly, reasons thereof.	NA		
4.3	Is there any prescribed norm for consideration for irregularity in serving MDM	NA		
4.4	Quality and quantity of meal in the opinion of teachers, students or SMC members and any problems to children in serving MDM.	Opinion of	Quality	Quantity
			Good	(Sufficient)
		Teachers	100%	100%
		Students	91.25%	100%
		SMC Members	87.80%	100%
**	<u>Regularity in Serving Meal</u> : All the 40 schools in the sample serve hot cooked meal daily. There has been no interruption stated by any student or teacher. The mid-day meal is served to all the students present on all working days. Majority of the students are satisfied with the quality and quantity of food. In visited 02 schools some students complained about the semi cooked chapattis / overcooked rice semi cooked rice and more spicy food on the day of visit but these things are not a routine.			
5.0	<u>QUALITY & QUANTITY OF MEAL</u>			
5.1	Feedback from children on Quality of meal:	Quality of meal is quite Good (as reported by the majority of students and checked by MI team)		
5.2	Quantity of meal:	Quantity per student is enough for the students. Children and parents are happy.		
5.3	Quantity of pulses used in the meal per child.	Primary: 20gm; Upper primary: 30 gm		
5.4	Quantity of green leafy vegetables used in the meal per child.	Primary: 50gm; Upper primary: 75 gm		
5.5	Whether double fortified salt is	No availability of Double fortified salt. In 12		

	used?	visited schools, standardized cooking ingredients were not used.
5.6	Method / Standard gadgets / equipment for measuring the quantity of food to be cooked and served.	No standardized gadgets available in school.
5.7	Acceptance of the meal amongst the children.	Students like MDM especially Kheer and Rice Karhi
**	<p><u>Quality and Quantity of Meal:</u> The responses from the students, head teachers and the SMC members have indicated details relating to the quality and quantity of food. All the students availing MDM have confirmed that they are getting sufficient quantity of mid-day meal in all the schools. However, the responses differ slightly with regard to the quality of the meal. It has been stated by most of the students in 37 visited schools that the quality of the meal is good. There are only a few students in 03 of visited school, who complained about semi cooked chapattis / overcooked rice semi cooked rice and more spicy food but that is not a routine. In overall scenario, Quality is satisfactory and quantity is enough; students, teachers and parents are satisfied with that.</p>	
6.0	<u>VARIETY OF MENU</u>	
6.1	Number of schools where menu is displayed on the wall and noticeable	Menu displayed in only 37 schools and out of which it was displayed at appropriate place in 30 schools.
6.2	Who decides the menu?	At state level with the consultation of DEO's, DPC'S. Menu is decided. However there is some liberty for the teacher in-charge of MDM to prepare food as per the demand of the students like decision about green vegetables, dal type.
6.3	Is the menu being followed uniformly?	Schools by and large adhere to the menu.
6.4	Does daily menu includes rice/wheat, pulses (dal) and vegetable?	In menu rice/ wheat and dal/ vegetables are included.
6.5	Number of schools where	For all six days different menu is there.

	variety of foods is served daily															
6.6	Whether menu includes locally available ingredients?	Kheer is the locally made dish.														
6.7	Whether menu provides required nutritional and calorific value per child?	Cannot be commented without study by a dietician or doctor.														
6.8	Number of schools where same food is served daily	There are no schools where the same food is served daily. There is some variety maintained on each day.														
6.9	<p><u>Menu Detail:</u></p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">WEEKLY MENU OF MDM</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Monday</td> <td>Dal (mixed with seasonal vegetable) & Chapati</td> </tr> <tr> <td style="text-align: center;">Tuesday</td> <td>Paushtik Khichri</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td>Black Channe (mixed with Potato) & Chapati</td> </tr> <tr> <td style="text-align: center;">Thursday</td> <td>Karhi (mixed with onion & Potato Pakoras) & Rice</td> </tr> <tr> <td style="text-align: center;">Friday</td> <td>Seasonal vegetable with Chapati and Kheer</td> </tr> <tr> <td style="text-align: center;">Saturday</td> <td>Dal (mixed with seasonal vegetable) and Rice</td> </tr> </tbody> </table>		WEEKLY MENU OF MDM		Monday	Dal (mixed with seasonal vegetable) & Chapati	Tuesday	Paushtik Khichri	Wednesday	Black Channe (mixed with Potato) & Chapati	Thursday	Karhi (mixed with onion & Potato Pakoras) & Rice	Friday	Seasonal vegetable with Chapati and Kheer	Saturday	Dal (mixed with seasonal vegetable) and Rice
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**	<p><u>Menu:</u> According to the data collected, in all of the visited schools menu is displayed only in 37 of visited schools and out of these, in 30 of the schools it was displayed at the appropriate place.</p> <p><u>Variety of Menu:</u> The data confirmed that all the schools have some kind of variety in mid-day meals.</p>															
<u>7.0</u>	<u>INFORMATION ON DISPLAY:</u>															
7.1	<p>Display of Information under Right to Education Act, 2009 at the school level at prominent place</p> <p>z) Quantity and date of foodgrains received</p> <p>aa) Balance quantity of foodgrains utilized during the month.</p> <p>bb) Other ingredients purchased, utilized</p>	<ul style="list-style-type: none"> Boards have been there in this regard but information is displayed only in 12 of the visited schools. 														

	cc) Number of children given MDM dd) Daily menu																																									
7.2	Display of MDM logo at prominent place preferably outside wall of the school.	No logo of MDM in any school.																																								
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**	<p>Trends: All the children enrolled are covered under midday meal scheme. As per field based data, in the sampled schools, it is noticed on the day of visit 99.63% students of the total present were having MDM. The previous day's record of MDM utilization revealed 100% students of present have taken MDM as per MDM register.</p> <p>Some of the students were bringing food from home occasionally if something special prepared at home. Students stated that they bring food in addition as their mothers have given them the food or something special has been prepared at home. There is no evidence of surplus cooking or wastage of cooked</p>																																									

	food on the basis of daily estimation. Extra food is given to the cook cum helper or distributed among the peons/ sweepers. Teachers taste food before serving to students.	
9.0	<u>SOCIAL EQUITY</u>	
9.1	What is the system of serving and seating arrangements for eating?	All students sit in groups in the varandhas/ classrooms and have MDM.
9.2.	Did You observe any gender or caste or community discrimination in cooking or serving or seating arrangements?	No discrimination prevails on gender/ caste / community basis in cooking or serving or seating arrangements
**	<u>Social Equity:</u> In all the 40 schools, there is no social discrimination in serving mid-day meal. Some of the possible factors of discrimination like caste, gender or community have not been influencing MDM at any stage in the process of its implementation. It has been observed that in all of the schools children are served mid-day meal in a systematic manner in the varandhas. It is observed that students belonging to higher primary classes helped in serving and distributing mid-day meal to primary class students. In all schools, all children used to take their meal in the varandhas/ courtyard.	
10.0	<u>SUPPLEMENTARY:</u>	
10.1	Is there school Health Card maintained for each child?	School Health Card for Child was maintained in all the sampled 40 school having only detail of height/ weight. But no detail of haemoglobin, Body Mass Index. Only referrals are given in some cases like eye check up and dental problem.
10.2	What is the frequency of health check-up?	In all the 40 schools (100%) where School Health Card for child was maintained the frequency of health check-up was twice in a year.
10.3	Whether children are given micronutrients (Iron, folic acid, vitamin – A dosage) and de	In 40 schools (100%) children were given micronutrients (Iron, folic acid dosage) and de-worming medicine in the school by Health

	worming medicine periodically?	Department.
10.4	Who administers these medicines and at what frequency?	These medicines were administered by health department workers and by the teachers. The frequency of deworming medicines is twice in a year in all the schools. The IFA tablets are given to teachers to distribute among the students.
10.5	Distribution of spectacles to children suffering from refractive error	Spectacles given to some students who have defective eye sight.
**	Supplementary: The data collected from schools has indicated that health check-up to children is conducted in all 40 schools. It has also been found that most of the schools have conducted health check-up camps twice in an academic year. However, the supply of de-worming medicine and iron folic acid tablets has been confirmed in all the schools. The task of providing all this is handled by teachers, specially the class teachers. The de-worming medicine is given to children once in six months.	
11.0	<u>INFRASTRUCTURE</u>	
11.1	Infrastructure: Is a pucca kitchen shed-cum-store:	<ul style="list-style-type: none"> All of the sample schools have constructed their kitchen shed and were using it for cooking and service of MDM as well as the storage of food grain and other materials relating to MDM. Storage bins are available in all schools.
11.2	Kitchen-cum-store in hygienic condition, properly ventilated and away from classrooms	<ul style="list-style-type: none"> Kitchen cum store good in all of the visited schools. But in 03 schools, some repair work is needed
11.3	Whether utensils are available for cooking food? If available is it adequate?	<ul style="list-style-type: none"> By observation and having discussion with the cooks and visit to the kitchen shed in each sample school MI found that all the sampled schools had adequate utensils for cooking; and for serving of MDM to students.
11.4	Availability of eating plates	<ul style="list-style-type: none"> Eating plates available in all schools.
11.5	Storage Bins & source of	<ul style="list-style-type: none"> Storage bins available in all schools. Bins

	procurement	purchased from the sale of empty bags of wheat and rice.
11.6	Availability of fire extinguishers	<ul style="list-style-type: none"> • Fire extinguisher installed in kitchen sheds of 28 schools and in 12 schools these are kept either in Head masters office or staff room.
**	<p><u>Infrastructure:</u> All of the sample schools have constructed their kitchen shed and are using it for cooking and serving of MDM as well as for the storage of food grain and other materials relating to MDM. In visited 03 schools kitchen sheds either do not have proper grills on windows or the doors are not good enough for security of cylinders and the stored grains. Storage bins have been provided in all schools.</p>	
12.0	<u>AVAILABILITY OF WATER:</u>	
12.1	Whether potable water is available for cooking and drinking purpose?	<ul style="list-style-type: none"> • Potable water available in almost all schools for cooking and drinking purpose by tap or hand pump or submersible pump.
**	<p><u>Drinking water:</u> The availability of water has been confirmed in all the 40 schools either by tap water or ground water; the quality of water has been found to be good for purpose of drinking in 29 schools; but in 11 schools, the ground water used is either heavy or too much salty. Water storage tanks are there in all schools. Cleaning of over head water tanks is done once a year. Regular cleaning i.e. minimum thrice a year is required in all schools. Water filters are installed in 17 schools. Water filters need to be installed in all schools.</p>	
13.	<u>UTENSILS (COOKING/ SERVING)</u>	
13.1	Whether utensils used for cooking food are adequate?	Adequate for cooking in all of the schools.
13.2	Whether utensils used for serving food are adequate?	Available in all of the visited schools.
	Availability of eating plates.	Available in all of the visited schools.
**	<p><u>Utensils:</u> The responses from the schools indicated that all of the visited schools have enough utensils to cook and serve food.</p>	
14.	<u>TYPE OF FUEL USED</u>	
14.1	What is the kind of fuel used? (Gas based/firewood etc.)	LPG connection in all schools but in all 40 schools due to shortage and high cost of LPG;

		the firewood and LPG has been used to cook the food.
14.2	Whether on any day there was interruption due to non-availability of firewood or LPG?	Not in any school.
**	Fuel used: It has been found that all the schools have been using Liquid Petroleum Gas (LPG) as fuel for cooking but in all the schools the firewood has been used as cooking fuel on the day of the visit with the LPG. In 25 visited schools teachers complained about the non delivery of the LPG on demand or at the doorstep. In one schools, the theft of cylinders has been reported.	
15.	<u>SAFETY & HYGIENE:</u>	
15.1	General Impression of the environment, Safety and hygiene:	Obs: a) Good: In terms of environment and hygiene in 11 of sampled schools are good. b) Fair: In terms of environment and hygiene 23 of sampled schools are fair. c) Not Fair: In 06 of the sampled schools overall arrangements of MDM were not fair in terms of hygiene
15.2	Are children encouraged to wash hands before and after eating?	Obs: Yes, Students encouraged to wash hands before and after eating in 26 visited schools.
15.3	Do the children par take meals in an orderly manner?	Obs: Students in all sampled schools take meal in a very disciplined and orderly manner.
15.4	Conservation of water?	Obs: Students encouraged to conserve water and in 29 visited schools; instructions are written at the appropriate places in 16 visited schools in this regard.
15.5	Is the cooking process and storage of fuel safe, not posing any fire hazard?	Obs: The cooking process and storage of fuel is by and large safe in 35 of sampled schools, and it was not fully safe in 05 of sampled schools as non standardized gas pipes and regulators are being used which may lead to some problem.
**	<u>Safety and Hygiene:</u> All the school kitchens have been making the best possible	

	<p>effort to ensure hygiene in the place where mid-day meal is prepared. In 10 visited schools varandhas were not clean and in 06 visited schools, more cleanliness is required in kitchens. In 26 of the sampled schools, the teachers have been found to be reminding and prompting students to wash their hands before taking food. All the schools have been making deliberate efforts to serve food in an organised way. This has been done to ensure proper serving of food to all, to monitor the use of water and to ensure cleanliness and hygiene. The students are served food on their seat.</p>	
16.0	<u>COMMUNITY PARTICIPATION:</u>	
16.1	Extent of participation by: SMCs/Panchayats/Urban bodies in daily supervision, monitoring, participation	<p>The extent of participation by SMCs/ Panchayats/ in daily supervision, monitoring is satisfactory.</p> <ul style="list-style-type: none"> • In 14 of sampled schools SMC members participated in supervision and monitoring of MDM once a week. • In 20 of the sampled schools SMCs monitor and supervise MDM fortnightly. • In 06 of the sampled schools SMCs monitor and supervise MDM once in a month.
16.2	Is any roaster being maintained of the community members for supervision of the MDM?	Yes, formal roaster is being maintained for SMC/ MTA/ Parents for daily monitoring of MDMS in all visited 40 schools.
16.3	SMC meetings: (Special reference to MDM)	Meeting conducted every month but there was no special reference to quality of food. Only reference to grant of cooking cost received or cook cum helper remuneration when grant is received.
16.4	Is there any social audit mechanism in the school?	Not visible in any of the visited school. Only description of grants by the SMC members as resolutions are made that grant is used for what purpose as written in SMC resolution register. Not of grains or other food ingredients.
16.5	Community members/ parents	In 25 of the sampled schools community

	<p>awareness about quantity of MDM per child</p> <p>f. At Primary level</p> <p>b. At Upper primary level</p>	<p>members/parents were fully aware about menu of the MDM and they were aware that their children will get sufficient food.</p> <ul style="list-style-type: none"> • About quantity of food only in 03 visited primary schools' parents are aware about the quantity of MDM prescribed per child being given at primary level. • In 05 visited upper primary schools community members/parents were aware about quantity of MDM per child being given at upper primary level.
16.6	Number of members received training regarding MDMS and its monitoring	About 78.04% of the interviewed SMC members received training. (Data is of 41 who are interviewed by MI team)
16.7	Extent of participation by SMCs/Panchayats/Urban bodies in daily supervision and monitoring of MDM.	The extent of the participation of members of SMC in the day to day management, monitoring and supervision is fair in 19 (47.5%) of the sampled schools while 21 (52.5%) reported about not fair participation.
16.8	General satisfaction of community members/ parents about the overall implementation of MDM programme :	<ul style="list-style-type: none"> • In 32 (80%) of sampled schools community members/parents rated the overall implementation of the MDM programme as good. • In 08 (20%) of sampled schools community members/parents rated the overall implementation of the MDM programme as satisfactory.
16.9	Frequency of monitoring and cooking and serving MDMS by SMC members	There is no specific schedule, but it is being done occasionally by the some of the active members of SMC. In 30 schools, heads reported that they invite the parents occasionally to check the food.
16.10	Contribution made by the community for MDMS	No major contribution reported in any school however in some schools, Kheer was distributed

		on some special occasions by the religious bodies.
16.11	Source of awareness about MDM scheme	In 31 of visited schools source of awareness amongst parents/ community about MDM scheme was newspaper/ SMC members /and school authorities. In 09 of visited schools source of awareness amongst parents/ community about MDM scheme was students and school authorities.
**	<p><u>Community Participation:</u> The participation by parents, SMC members and the community has not been quantified. However, their participation has been assessed through discussion, observation at the time of field visits and interviews. The participation level of SMC members and parents to supervise mid-day meal varies from school to school. The data collected from sample schools indicates that there is no roaster of parents formally prepared for supervision.</p> <p>a) Parents: The data collected from 73 parents (1-2 parents in each school interviewed by the MI team members) has confirmed that 80.82% of the parents have knowledge that MDM will be served in school and were well aware about the menu. About 90.14% of parents of sampled schools are satisfied with the quality of food.</p> <p>b) SMC Members: The data collected from 41 SMC members (1 member in each school interviewed by the MI team members) has confirmed that 80.48% of the SMC Members have knowledge about mid day meal serving in school hours and were well aware about the menu. About 87.80% of SMC Members are satisfied with the quality of food.</p> <p>c) Source of Awareness about the MDM Scheme among parents: The major source has been the teachers / school authorities/ SMC members for the MDMS awareness among the parents. News papers/ radio/ TV also being the other important sources. There are others like inhabitants of the locality, friends and relatives contributing towards awareness about mid-day meal scheme.</p>	
17.0	<u>INSPECTION & SUPERVISION</u>	
17.1	Is there any Inspection Register available at school level?	<ul style="list-style-type: none"> • Only visitor book is available having description of food taste.

		<ul style="list-style-type: none"> No roaster is available for MDM supervision.
17.2	Whether school has received any funds under MME component?	<ul style="list-style-type: none"> Nothing reported by schools.
17.3	Has the mid day meal programme been inspected by any state level officers/officials?	<ul style="list-style-type: none"> Inspected regularly at the School level, only school head and MDMS incharge take care of the supervision. As reported by the schools, 02 of the sampled schools are monitored by State Level Officers in the last one year.
17.4	Inspection and Supervision of MDM by District Level Officers :	15 of sampled schools reported that they have been inspected by District Level Officers once last one year.
17.5	Inspection and Supervision of MDM by Block Level Officers :	Block Level Officers i.e. MDM incharges, as reported by all headmasters of sample schools, have visited them for inspection and monitoring of MDM once/twice in a month.
**	<p><u>Inspection and Supervision</u> : The MDM scheme has been supervised at the State, District and School level. There are many high officials involved and assigned with this responsibility but only DEO / District Manager - MDM occasionally take care of the MDM. On monthly basis ABM's take care of MDM. On a daily basis, it is the head and MDMS incharge who supervise and inspect at the school level. Participation of the State and District level officials is not very significant in inspection and supervision.</p>	
18.0	<u>IMPACT OF MDMS:</u>	
18.1	<p>Impact: Has the mid day meal improved the enrollment, attendance of children in school, general well being (nutritional status) of children? Is there any other incidental benefit due to serving cooked meal in schools?</p>	<p>Enrolment: While responding to the question relating to the impact of MDM on improvement of enrollment of children in schools, headmasters of 02 schools reported positively that MDM and other provisions have some impact but not the major one. On the other hand, heads of 38 visited schools reported that there is no significant impact of MDM on enrolment of students.</p>

		<p>Attendance:</p> <ul style="list-style-type: none"> • In 13 (32.5%) sampled schools teachers / headmasters reported MDM has improved attendance of children in schools. • In 18 (45%) sampled schools, teachers reported that MDMS has improved attendance after recess. <p>Nutritional Status:</p> <ul style="list-style-type: none"> • In 06 (15%) sampled schools, teachers reported that MDM and health check-ups has improved, general well being (nutritional status) of the children.
18.2	Whether mid day meal has helped in improvement of the social harmony?	Yes, there is cohesiveness among the students.
	<p>Impact: The mid-day meal scheme has been found to have made impact improving the overall attendance of children to schools and also after recess. The most prominent outcome indicated is that it has been able to eliminate hunger of the children coming from poor households and enable them to participate actively in classroom learning activity in some schools which are located in poor colonies of the district.</p>	
19.0	<u>Grievance Redressal Mechanism</u>	
19.1	<ul style="list-style-type: none"> • Is any grievance redressal mechanism in the district for MDMS? • Whether the district / block school having any toll free number? 	<ul style="list-style-type: none"> • Redressal mechanism is there. • Phone No's at state level given i.e. 0172- 2211019 0172- 5212369. • Email can be sent to the SPD and Mid day meal general manager email address. • But phone no's of state level, District manager – MDM need to be displayed in schools.

ANNEXURE- II (A)**LIST OF THE VISITED SCHOOLS –DISTRICT: FEROZEPUR**

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	GPS, Tara Singh Wala
2.	Govt. Model Primary School, Ferozepur
3.	GPS, Karia Pehalwan
4.	GPS, Mishriwala
5.	GPS, Talwandi Bhai
6.	GPS NONARI KHOKHAR
7.	GPS SWAYA RAI UTTAR
8.	GPS BASTI JOY SINGH
9.	GPS GAMU WALA
10.	GPS HARAJ
11.	GPS BHANGALI
12.	GPS CHABBA
13.	GPS UGGO KE
14.	GPS SODHI NAGAR
15.	GPS MUDKI
16.	GPS FIROZ SHAH
17.	GPS LALE
18.	GPS ATTARI
19.	GPS BARE KE
20.	GPS GATI MASTA NO 2
UPPER PRIMARY SCHOOLS	
21.	GSSS (B), Ferozepur City
22.	GMS, Tara singh Wala
23.	GSSS (G), Ferozepur City
24.	GSSS, Karia Pehalwan
25.	GSSS, Khai Feme ki
26.	GGSSS, Talwandi Bhai
27.	GSSS, Firoz Shah
28.	GSSS, Ghall Khurd
29.	GHS, Tumber Bhan
30.	GHS, Machi Bugra
31.	GHS, Haraj
32.	GHS, Mishriwala
33.	GMS CHABBA
34.	GHS UGGO KE
35.	GHS SODHI NAGAR
36.	GHS LALE
37.	GSSS (G), Mamdot
38.	GMS, JALLO KE
39.	GMS LAKH SINGH WALA HITHAR
40.	GHS, Tumber Bhan

ANNEXURE- II (B)**LIST OF THE VISITED SCHOOLS –DISTRICT: FAZILKA**

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	GPS No1, Fazilka
2.	GPS, Mandi Ladhuka
3.	GPS,MALOOKPUR
4.	GPS,SURAJNAGRI,ABOHAR
5.	GPS,DHANI AMAR SINGH
6.	GPS,SUKHCHAIN
7.	GPS,ABHUN
8.	GPS,DHANI GULB RAM
9.	GPS,CHUWRIAN WALI
10.	GPS,NO 1,ABOHAR
11.	GPS,JAINNAGARI
12.	GPS,HIMMATPURA
13.	GPS,CHAKRA
14.	GPS,SARDARPURA
15.	GPS, Ghallu
16.	GPS,Chak Ban Wala
17.	GPS, Ban Wala Hanwanta
18.	GPS, Behak Bodla
19.	GPS,CHURIWALA DHANNA
20.	GPS, Fazila No.2
UPPER PRIMARY SCHOOLS	
21.	GMS, Mandi Ladhuka
22.	GMS,SARDARPURA
23.	GMS,CHAKRA
24.	GMS,DHANIKARNAIL SINGH
25.	GMS,DHANI LATKAN
26.	GMS,ABHUN
27.	GHS,HIMMATPURA
28.	GHS, Ghallu
29.	GHS,Chak Ban Wala
30.	GHS,BOZIDPUR KATTIAN WALI
31.	GHS,Bagge Ki Uttar
32.	GHS,ROHERIAN WALI
33.	GHS, Ban Wala Hanwanta
34.	GMSSS, Nihal Khera
35.	GSSS (G), Fazilka
36.	GSSS (B), Fazilka
37.	GSSS,CHURIWALA DHANNA
38.	GSSS,DUTARANWALI
39.	GSSS,BHAGU
40.	GGSSS,ABOHAR

ANNEXURE- II (C)**LIST OF THE VISITED SCHOOLS –DISTRICT: PATHANKOT**

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	GPS, Gharota
2.	GPS, Bhimpur
3.	GPS, Gharota
4.	GPS, Nala
5.	GPS, Chohan
6.	GPS, Garmal
7.	GPS, Naurangpur
8.	GPS, Jhaloya
9.	GPS, Azizpur KhurdGPS, Chawwala
10.	GPS, Dalhosie Road, Pathankot
11.	GPS, Mission Road, Pathankot
12.	GPS, Phulera
13.	GPS (B), Ghiala
14.	GPS (G), Ghiala
15.	GPS, Meerthal
16.	GPS, Fatehgarh
17.	GPS NANGAL CHOUDHRIAN
18.	GPS N J SINGH
19.	GPS, DHAR KALAN
20.	GPS, Karoli
UPPER PRIMARY SCHOOLS	
21.	GMS, Nala
22.	GMS, Simbli Gujjaran
23.	GMS, Bhimpur
24.	GMS, Dalhosie Road, Pathankot
25.	GMS, Mission Road, Pathankot
26.	GHS Kharkra thuthowal
27.	GHS, Dheera
28.	GHS, Nagochak
29.	GHS, Fatehgarh
30.	GHS, Karoli
31.	GMSSS, Gharota
32.	Capt. G S Salaria S.S, School, Jungal
33.	SFHJL GSSS, Mirthal
34.	GSSS, Ghiala
35.	GSSS, Meerthal
36.	GSSS, Parmanand
37.	GSSS,KFC,PATHANKOT
38.	GSSS DUNERA
39.	GSSS DHAR KALAN
40.	GHS NANGAL CHOUDHRIAN

ANNEXURE- II (D)

LIST OF THE VISITED SCHOOLS –DISTRICT: JALANDHAR

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	ULB SCHOOL RAINAK BAZAR
2.	GPS GARHA(B)
3.	GPS SAGOWAL
4.	GPS BHARGO CAMP (B)
5.	GPS MAKSUDAN
6.	GPS BILGA (B)
7.	PRI TALWAN (G)
8.	GPS TALWAN (B)
9.	GPS SAIDPUR JHIRI
10.	ULB SCHOOL LOHIAN KHAS (G)
11.	PRI MALSIA (G)
12.	GPS NURPUR
13.	GPS SCHOOL GORAYA (B)
14.	GPS BAGGA
15.	GPS MALRI
16.	PRI NAGAR
17.	GPS SARHALI
18.	GPS BOOTA MANDI
19.	ULB SCHOOL RAINAK BAZAR
20.	PRI HARIPUR
UPPER PRIMARY SCHOOLS	
21.	GMS GARHA
22.	GMS BAGGA
23.	GMS TALWANDI SANGHERA
24.	GMS MALARI
25.	GMS NAWAN PIND JATTAN
26.	GHS RAINAK BAZAR
27.	GHS SANGOWAL
28.	GHS MAKSUDAN
29.	GHS TAJPUR
30.	GHS KHURLA KHINGER
31.	GHS SHANKER
32.	GHS NAKODAR (B)
33.	GHS NAGAR (G)
34.	GHS SARHALI
35.	GHS SHAHKOT (G)
36.	GHS BOOTA MANDI
37.	GSSS GARHA
38.	GSSS BHARGO CAMP (B)
39.	GSSS LOHIAN KHAS
40.	GSSS BILGA (G)

ANNEXURE- II (E)**LIST OF THE VISITED SCHOOLS –DISTRICT: GURDASPUR**

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	GES, CAMP,
2.	GES,POLICE LINES
3.	GES,PURANAN SHALA
4.	GES,DABURJI
5.	GES,GODHARPUR
6.	GES,DERA BABA NANAK 2
7.	GES,KAHNUWAN
8.	GES, TATLEY
9.	GES, SEKHWAN
10.	GMS, CAMP BATALA 2, BOYS
11.	GES,AULAKH KHURD
12.	GES,B.NO 30, PAHARI GATE
13.	GES, THAKAR SANDHU
14.	GES, BHAM
15.	GES, GHUMAN KALAN
16.	GES, Basrawa
17.	GEs, Dorangla
18.	GPS, BAHMANI
19.	GPS, Dinanagar
20.	GPS GAZNIPUR
UPPER PRIMARY SCHOOLS	
21.	GGHS,BABEHALI
22.	GHS,ROSSA
23.	GHS, LEHAL,
24.	GHS,DERA PALHANA
25.	GHS,BHAM
26.	GHS,GODHARPUR
27.	GSSS,AULAKH BERI
28.	GSSS,SEKHWAN
29.	GSSS,LAAHUUWA
30.	GSSS,GHUMAN KALAN
31.	GSSS,DALLA
32.	GSSS,PURANA SHALA,
33.	GGSSS, DINANAGAR
34.	GSSS,DORANGLA
35.	GSSS,BOYS,GURDASPUR
36.	GSSS,BABEHALI
37.	GSSS,DERA BABA NANAK
38.	GHS, Tugalwal
39.	GHS, Theriwal
40.	GMS CAMP BATALA

ANNEXURE- II (F)**LIST OF THE VISITED SCHOOLS –DISTRICT: PATIALA**

SR NO	NAME OF THE SCHOOL
PRIMARY SCHOOLS	
1.	GPS, NPHC, Patiala
2.	GPS, Dhakraba
3.	GPS, Kheri Fattan
4.	GPS, Fatehpur Samana
5.	GPS, Retgarh
6.	GPS, Banwala
7.	GPS, Haryakhurd
8.	GPS, Dhareri Jattan
9.	GPS, Bolar Kalan
10.	GPS, Kouli
11.	GPS, Choura
12.	GPS, Rajpura
13.	GPS, Bhankar
14.	GPS, Chungara
15.	GPS, Bassiana
16.	GPS, Thamehari
17.	GPS, Sanaur
18.	GPS, Badal
19.	GPS, JOGIPUR
20.	GPS, BHORE
UPPER PRIMARY SCHOOLS	
21.	GMS, Dhakraba
22.	GMS, Fatehpur Samana
23.	GMS, Retgarh
24.	GMS, Dhareri Jattan
25.	GMS, Bolar Kalan
26.	GHS, Kheri Gandian
27.	GHS, Rajpura
28.	GHS, Kheri Fethan
29.	GHS, Sehajpur Kalan
30.	GHS, Banwala
31.	GHS, Thamehari
32.	GHS, Harian Khurd
33.	GSSS, Kauli
34.	GSSS (G), Rajpura
35.	GSSS, Bhankar
36.	GSSS (G), Patiala, NPHC
37.	GSSS, Bassiana
38.	GSSS (G), Sanaur
39.	GSSS (G), Model Town. Patiala
40.	GMSSS, Chungara

Major Observations of MI:

1. Provisions should be made to release in advance the cooking cost and cook cum helpers' remuneration every month regularly directly from the state to school.
2. In schools ingredients like cooking oil, red pepper powder/ turmeric powder used; were not of the standardized quality. So, provisions should be made that it should be provided by some Govt. agency like that of double fortified salt now.
3. Proper weighing instruments should be given to the cooks for weighing of raw ingredients.
4. Special grant for repair and maintenance of kitchen sheds be provided.
5. Capacity building of heads/teacher incharges of MDM need to be done regarding cooking.' Release of grants and involvement of community in MDMS.
6. Hygiene of cook cum helper should be taken care of. Capacity building of cook cum helper should be done for hygiene and cooking.
7. Capacity building of MDM District Managers and assistant block managers to be towards their role and responsibilities for effective implementation of MDMS.
8. Drinking water area cleanliness is required in majority of schools and installation of filters is required in all schools.
9. Water tanks need to be cleaned regularly.
10. Some provision to be made to check the theft of cylinders in schools mainly primary schools. Gas pipes and Gas regulators should be of standardized brand and quality.
11. Fire extinguisher to be installed in kitchens and not in heads office/ staff room.
12. LPG cylinders need to be delivered at the doorstep of school.

13. The rights and entitlements of children, menu, MDM logo, and emergency contact numbers should be displayed prominently on the walls of the schools.
14. School health programme should be there to improve the health of students and not only to provide the tablets or measure height and weight.
15. Social Audit of the MDM grants and stored grains need to be done to bring transparency.
16. Phone no of grievance redressal regarding MDM need to be displayed in schools.