



Mid Day Meal Scheme

Mid-Day Meal Annual Work Plan & Budget 2018-19



सत्यमेव जयते

National Programme of Mid Da Meal in Schools (MDMS)

**Annual Work Plan & Budget
2018-19**

Name of the State/UT:-**Gujarat**

MidDayMealProgrammeAnnualWorkPlanandBudget2018-19

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CHAPTER: 1 INTRODUCTION**1 Introduction**

Gujarat occupies an area of 196,024 sq km and accounts for 6.19% of the total area of the country. As per provisional data of latest census 2011, Gujarat's latest figure of population is 6.03 crore with 19.17% population growth. The Gujarat State at present comprises of 33 districts, sub-divided into 249 talukas, having 18,618 villages and 242 towns.

The Literacy rate in Gujarat has gone up to 79.31% in 2011 as compared to 69.14% in 2001. Of that, male literacy stands at 87.23% while female literacy is at 70.73%.

Demographic profile of Gujarat state:

SNo	Item	Unit	1971	1981	1991	2001	2011
1	2	3	4	5	6	7	8
1	Population						
1A	Total	Lacs	266.97	340.86	413.09	506.71	603.83
1A.1	Male	Lacs	138.02	175.53	213.55	263.86	314.82
1A.2	Female	Lacs	128.95	165.33	199.54	242.85	289.01
1A.3	Rural	Lacs	192.01	234.84	270.63	317.41	346.70
1A.4	Urban	Lacs	74.96	106.02	142.46	189.30	257.12
2	Decadal Population Growth Rate	%	29.39	27.67	21.19	22.66	19.17
3	Urbanization	%	28.08	31.10	34.49	37.36	42.58
4	Population Density	No.	136	174	211	258	308
5	Sex Ratio						
5A	Total	No.	934	942	934	920	918
5A.1	Rural	No.	951	959	949	945	947
5A.2	Urban	No.	893	905	907	880	880
6	Literate Population						
6A	Total	Lacs	96	149	211	303	419.48
6A.1	Rural	Lacs	64	96	130	166	218.97
6A.2	Urban	Lacs	32	53	81	137	200.51
7	General Literacy Rate						
7A	Total	%	35.79	43.70	51.15	69.14	79.31
7A.1	Male	%	46.11	54.44	60.99	79.66	87.23
7A.2	Female	%	24.75	32.30	40.62	57.80	70.73

Mid Day Meal scheme is implemented for each and every child of all Govt. and Govt. Aided schools studying in primary and upper primary. It is heartening to note that the Mid Day Meal scheme is running successfully in Gujarat and all important parameters show a steady and significant improvement.

1.1 Brief history

Gujarat was the second state in the country to have started Mid Day Meal scheme in 1984. It involves provision of hot cooked meal free of cost to school-children on all working days. It aims at increasing enrollment rate, reducing dropout rate and reducing burden of poverty on poor parents and caste discrimination in the society.

The three major goals for MDM are as under:

- a) Child nutrition,
- b) Educational advancement and
- c) Social equity.

In addition, the Mid-Day Meal Scheme is viewed as an opportunity to inculcate hygiene and sanitation practices among children.

National Programme of Nutritional Support to Primary Education (NP-NSPE) was launched as a Centrally Sponsored Scheme on 15 Aug, 1995 with intent to increase enrollment, retention and attendance of school going children. This was launched initially in 2408 blocks in the country, by the year 1997-98 the NP-NSPE was introduced in all blocks of the country. Today, the NP-NSPE is the world's largest school meal programme covering around 12 Crore children in over 9.50 Lacs schools across India. The programme involves contribution from Central and State Government.

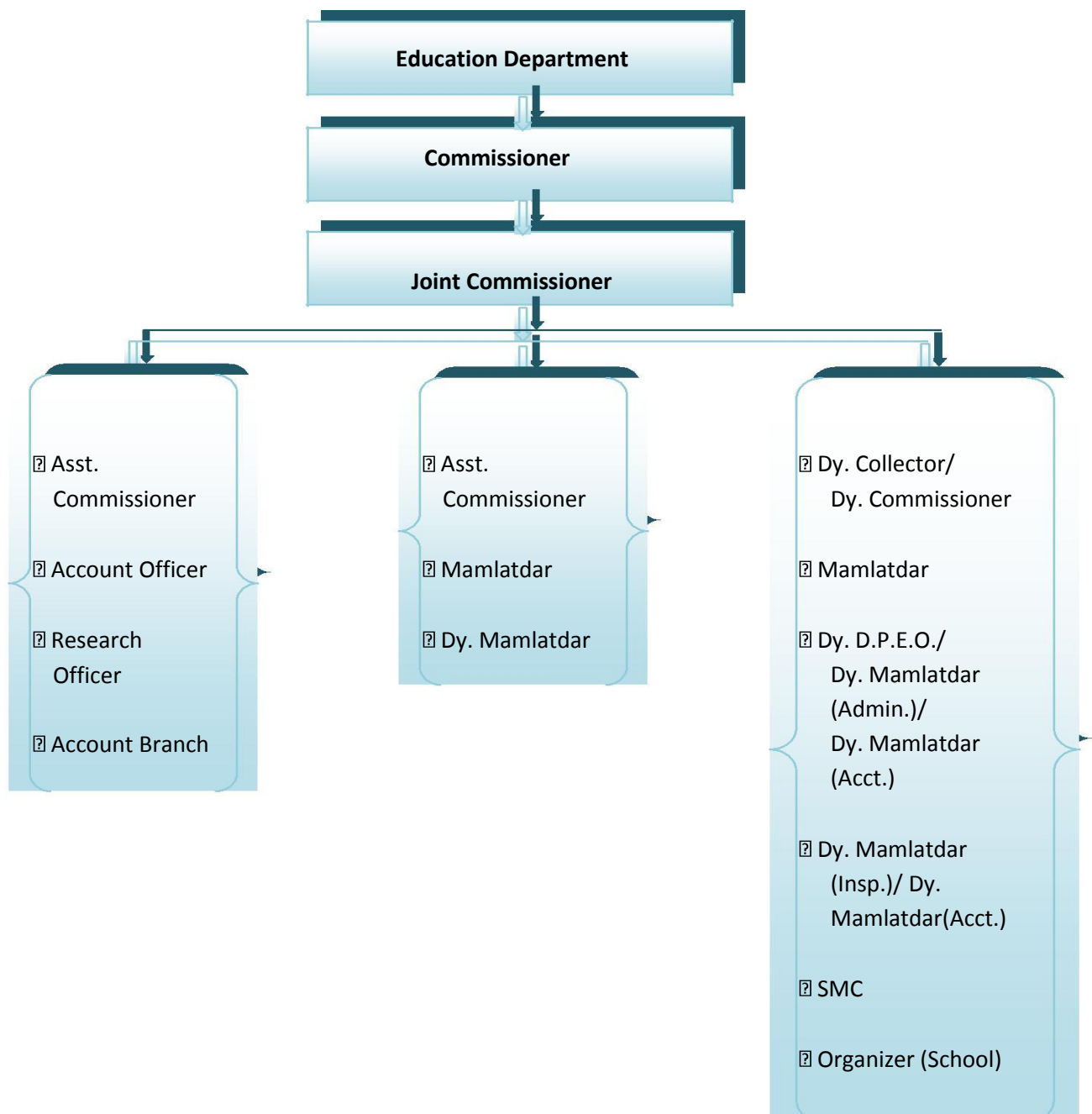
1.2 Management Structure

At the State level the programme is administered by the Commissioner (MDM), who is supported by one Joint Commissioner, two Assistant Commissioners.

At the District/Municipal level, the Collector/ Municipal Commissioner is in overall charge and is assisted by one Deputy Collector/ Mamlatdar, and a team of three support staff, including

deputy Mamlatdar (Administration), Deputy Mamlatdar (Inspection) and Deputy Mamlatdar (Accounts).

At taluka (block) level the taluka Mamlatdar is in overall charge of the program, supported by a full-time deputy Mamlatdar (Administration) and Deputy Mamlatdar (Accounts). At school level Organizers, Cooks and Helpers are appointed to cook and distribute the mid-day meal. School Management Committee is also expected to supervise the overall working of scheme.

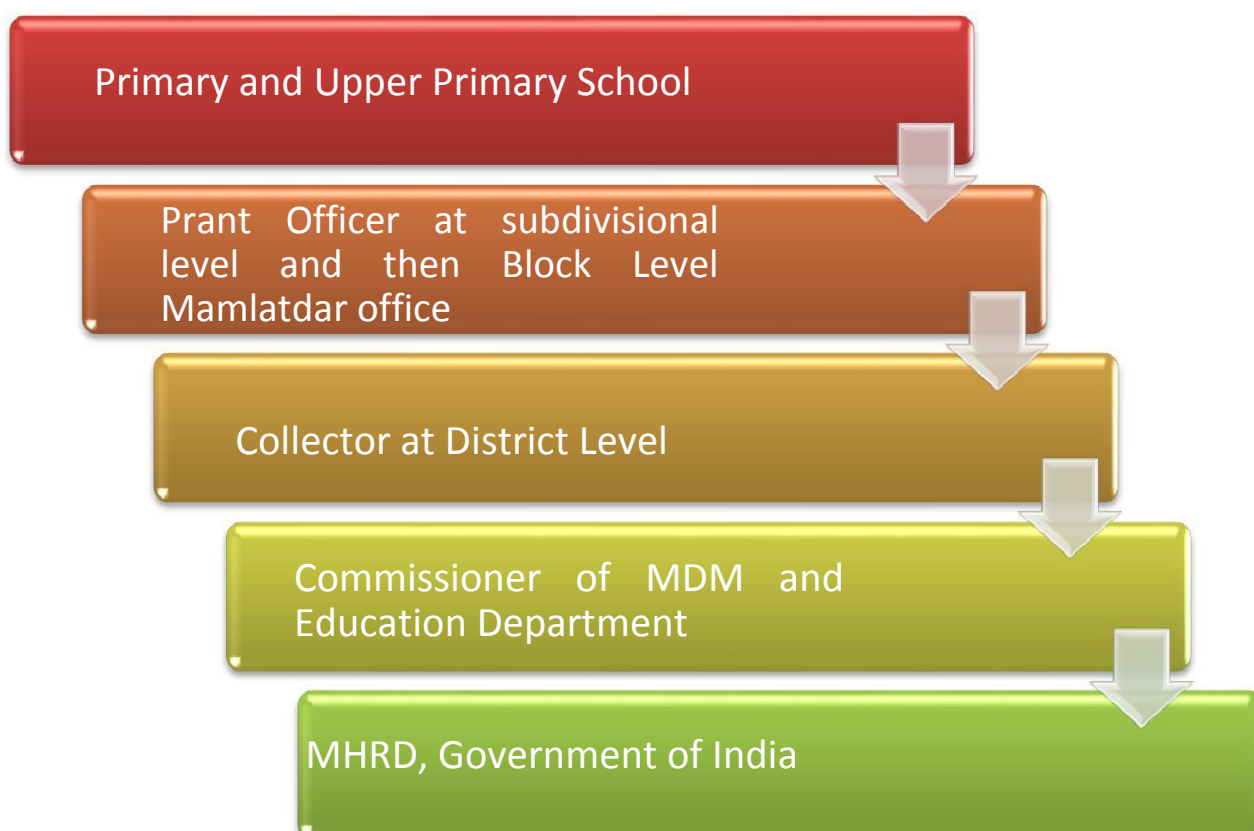


- In order to strengthen monitoring contractual posts are recruited at district and block levels as per the Education Department's GR dated 24/12/2013 and 26/12/2013. Status is as follows.

Contractual Post	Sanctioned	Filled
District Project Coordinator	39	17
MDM Supervisor (Block)	310	172

1.3 Process of Plan Formulation at State and District level.

A bottom up approach is taken for plan formulation for MDM. The flow of information for plan formulation starts from the school level. The school sends the proposal to Block offices. The Block office consolidates /scrutinizes the proposal and sends to Collector at District level, who after compilation / scrutinizing forwards it to Commissioner of MDM. the proposal received from concerned districts is compiled/ scrutinized as per norms prescribed by Government of India and sent the same to Education Department for approval. After approving the plan, the State Government forwards the same to Government of India.



CHAPTER: 2 DESCRIPTIONS AND ASSESSMENT OF THE PROGRAMME

2. Description and assessment of the program implemented in the current year (2017-18) and proposal for next year (2018-19) with reference to:

2.1 Regularity and wholesomeness of mid-day meals served to children; interruptions if any and the reasons therefore problem areas for regular serving of meals and action taken to avoid Interruptions in future.

The Mid Day Meal in the state is being supplied regularly without any interruption in 2017-18 as per guidelines of Ministry of HRD to all the students of primary and upper primary classes in the respective schools by different implementing agencies. It can be observed that the coverage of children has improved to 75.16% and 80.12% for primary and upper-primary classes on 31.03.2018 as against 74.89% and 73.66 % as on 31/3/2017.

The Report Of Monitoring Agency Sigma Research Pvt Ltd, New Delhi Highlights

- The satisfaction level of availability of eating utensils is high in Valsad district (98%), Panchmahal district (95%), GirSomanath district (85%) and Ahmadabad (65%).
- The satisfaction levels about various infrastructure facilities of MDM are mostly satisfactory across all the districts as well as location of schools under consideration, with an edge over in Valsad district and schools located in rural and urban areas.
- Overall, it can be inferred that large number of schools is lifting food grains from fair price shops irrespective of type of school or location either rural-urban or district.
- it can be derived that, with a few exceptions, a marginally greater percentage of schools, irrespective of their category and location have metallic containers for storing food grains and other ingredients,
- A large percentage of cooks-cum-helpers is being received a monthly honorarium of Rs 1000-2000 irrespective of category and location of schools as well as across the districts.

- The major mode of payment of honorarium is e-transfer, irrespective of category of school and location of schools as well as across districts.

2.2 System for cooking, serving and supervising mid-day meals in the schools

Each centre is entrusted with one overall supervisor, "organizer/ sanchalak". Each Sanchalak has a cook and helper with him/her. Cook is responsible for cooking the meal as per the prescribed menu and helper is entrusted with the task of maintain hygiene. A teacher /principal of the school are also given the responsibility to see that the cooking and serving meal is properly done. A teacher has been entrusted with the task of participating and eating with the children.

In the State of Gujarat, mid day meal is being prepared with the help of L.P.G stoves, total 446 centers have been provided with L.P.G connection and remaining L.P.G. connection have been purchased under TASP scheme. This improved the environment of the kitchen and health of the cooks.

Regular tasting of food before serving to children by teachers and entry in the register is scrupulously followed. The inspection norms for the MDM centers are also followed at the Block and District level. The MDM supervisors also visit schools regularly to ensure safe and healthy food. Any irregularity is appropriately acted upon. In the current year 34307 centers are inspected and 220 samples are taken for quality check.

2.3 Details about weekly Menu.

2.3.1 Weekly Menu – Day wise - Two times Meal:

- As per guideline of MDM we have to provide nutritional and hot food to children. As per guideline of MDM Calories and protein values are as below,

Components	Primary	Upper Primary
Calories	450 cal.	700 cal.
Protein	12 gms.	20 gms.
Micro-nutrients	Adequate qualities of Micro-Nutrients like Iron, Folic Acid,	

	Vitamin- A etc.
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- To provide 450 calories and 700 calories we give 180 gram (primary) and 265 gram (upper primary) foodgrains. When this foodgrain is cooked its weight becomes almost double of the foodgrain approximately 400 grams.

Now it is observed that the students of Primary and Upper Primary can't take this much food intake at a time. Hence Government has decided to divide meal into two parts (1) Breakfast (2) Lunch which, is as below,

Day		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Menu	Breakfast	Sukhdi	Chana Chat	Mix Dal/ Usal	Chana Chat	Muthiya	Chana Chat
	Lunch	Vegetable khichdi	Thepala&Sukhi Bhaji	Vegetable Pulav	Dal Dhokli	Dal-Bhat	Vegetable Pulav

2.3.2 Additional Food items provided (fruits/milk/any other items), if any from State/UTresources. Frequency of their serving along with per unit cost per day.

1. An initiative: " Sukhdi Project "

Aim:

To increase the utilization of food grain and enhance calorie and protein intake by students to enhance the coverage Sukhdi is being served once in a week Sukhdi" recipe is approved by the CFTRI & nutrition experts.

It is prepared using wheat, jaggery and oil.

State government has made provision of Rs.3827.55 lakh for oil and jaggery in the year 2017-18.

Nutritional characteristics of each serving of sukhdi:

	Std.1-5(gms)	Std. 6-8(gms)
Wheat	20	25
Jaggery	15	20
Oil	10	12
Total calories	214	267

2. Milk in MDM

- Sanctioned budget 2017-18: To provide pasteurized 200 ml. of milk in all non tribal developing blocks for 4.81 lakh beneficiaries of 26 blocks at the cost of Rs.50.64 crore.

2.3.3 Usage of Double Fortified Salt and Fortified Edible Oil; their availability and constraints, if any, for procuring these items.

- In reference to the D.O.letter no. 5-5/2011-MDM-1-1(EE.5) dated,1 july 2011 and D.O.No.14-10/2016MDM1-2(EE.5) Dt.02/08/2017 from MHRD new Delhi, accordingly a letter from PS(Edu.) by D.O.letter No-PS-PE-2017-56 dated 19/08/2017 was sent to MHRD updating the action taken on your referred letter.
- In addition to this, instructions has been issued by PS(Edu.) by D.O.No.GOG/11192 dated 16/08/2017 to all Collector & Municipal Commissioner for usage of Double Fortified Salt in MDMs, accordingly and it is been rigorously followed in all districts.
- Accordingly, instructions has been issued by Commissioner(MDM) by D.O.No.MDM/IMP/11138-176 dated 14/08/2017 to all Collector & Municipal Commissioner for usage of Double Fortified Salt in MDMs, accordingly and it is been rigorously followed in all districts.

2.3.4 At what level menu is being decided / fixed,

The district steering cum Monitoring Committee chaired by District Collector is given authority to decide menu based on local taste.

2.3.5 Provision of local variation in the menu, Inclusion of locally available ingredients in the menu as per the liking/taste of the children

Local taste, preference and food habits of children, variation in the menu can be done while keeping the basic ingredients common.

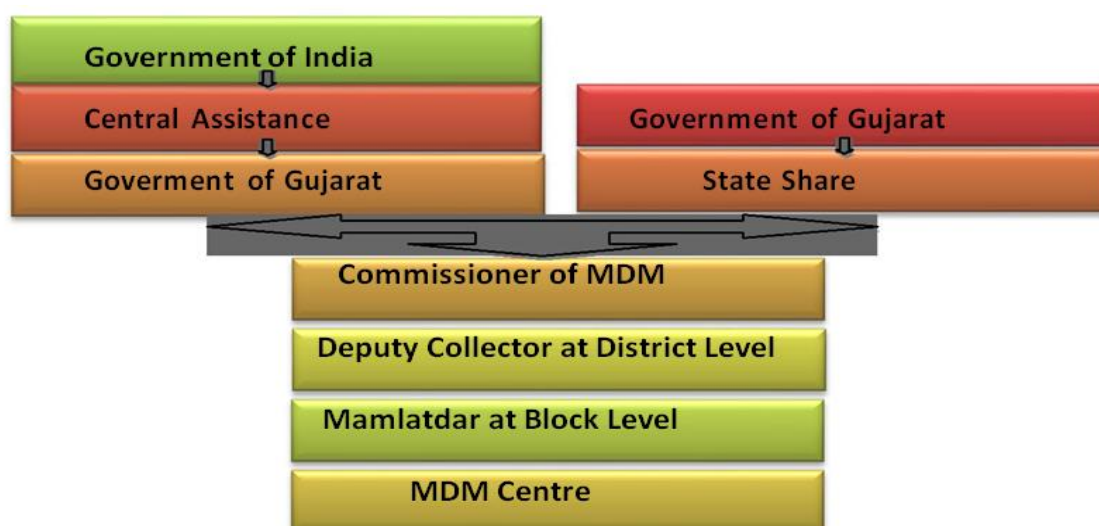
2.3.6 Timings for serving Meal.

Mid Day Meal is being served in all the Schools 1. Breakfast 11.30 a.m. 2. Lunch 2.00 p.m.

2.4 Fund Flow Mechanism - System for release of funds (Central share and State share).

2.4.1 Existing mechanism for release of funds up to school/implementing agency levels.

Fund Flow Chart:



2.4.2 Mode of release of funds at different levels

Fund flow from the State to the District and from District to Block is done through e-transfer or IFMS (Integrated Finance Management System) ensuring timely availability of funds. The State Government release advance grants to Districts for a smooth functioning of the scheme.

2.4.3 Dates when the fund released to State Authority/ Directorate/ District/ Block /Gram Panchayat and finally to the Cooking Agency/School.

Central Funds to State Government:

Sr No	Instalment /Components	Amount (Rs. In Lack)			Date Receiving of Funds by State/UT
		GEN	SC	ST	
1	2	3	4	5	6
(A) Recurring Assistants					
1	Adhoc Grant (25%)	7743.98	745.84	1783.44	27/04/2017
2	Draught Affected	0	0	0	0
3	First Instalment	10371.82	998.93	2388.63	05/09/2017
4	Second Instalment	6180.11	595.22	1423.28	15/12/2017
5	Second Instalment (Final)	6180.11	595.22	1423.28	1/1/2018
Total		30476.02	2935.21	4143.11	

State Funds to District & Blocks:

Sr NO	Period	Amount (Rs in Lakh)	District	Block	School
1	1/4/2017 to 31/3/2018	23865.88	As Per Demand of the District	Within ten Days	
Total		23865.88			

2.4.4 Reasons for delay in release of funds at different levels.

There was no delay in release of funds.

2.4.5 In case of delay in release of funds from state/Districts, how the Scheme has been implemented by schools/implementing agencies.

There was no delay in release of funds from State/Districts

2.4.6 Initiative taken by the state for pre-positioning of funds with the Implementing agencies in the beginning of the year.

There were no initiatives taken by the State wherein pre-positioning of funds were required in the beginning of the year

2.5 Food grains management,

2.5.1 Timeframe for lifting, District wise lifting calendar of food grains.

The Gujarat State Civil Supply Corporation (GSCSC) has been entrusted the task of procurement and supply of food grains and other food commodities including edible oil and pulses. Based on food grain allocation letter from MHRD state office allocates the food grain to districts based on respective beneficiaries. District offices issues releaseorder (R.O.) to district go down manager of GSCSC for lifting of food grains from FCI go down every quarter.

2.5.2 System for ensuring lifting of FAQ food grains (Joint inspections at the time of lifting etc.)

For ensuring lifting of fair average quality of food grains, deputy mamlatdar from district offices does joint inspection with district go down manager of GSCSC.

2.5.3 Is there any incident when FAQ food grain was not provided by FCI. If so,the action taken .by the State/District to get such foodgrain replaced with FAQ food grain. How the food grain of FAQ was provided to implementing agencies till replacement of inferior quality of food grain from FCI was arranged.

No, there is no any incident when FAQ food grain was not provided by FCI.

2.5.4System for transportation and distribution of food grains

The food grain (Wheat/Rice) is lifted & transported by the nodal transport agency, i.e. Gujarat State Civil Supplies Corporation, from FCI godown to the FPS on the basis of authorization by the respective Deputy Collector (MDM). From

FPS to respective school, the MDM Sanchalak transports/ carries the food grains.

2.5.5 Whether unspent balance of foodgrains with the schools is adjusted from the allocation of the respective implementing agencies (Schools/SHGs/Centralised Kitchens). Number of implementing agencies receiving foodgrains at doorstep level.

Yes, unspent balance of food grains with the schools is adjusted from the allocation of the respective schools.

The MDM Sanchalak transports/ carries the food grains from FPS to respective schools.

2.5.6 Storage facility at different levels in the State/District/Blocks/Implementing agencies after lifting of food grains from FCI depot.

FCI has their own godowns where they store the food grains. While at MDM centers of Gujarat state provision for galvanize containers has been made from state budget.

To protect food grain from wastage due to pests, galvanized containers with capacity of 50 kg, 100 kg and 200 kg will be provided to each MDM center.

2.5.7 Challenges faced and plan to overcome them.

From FPS to respective school, the MDM Sanchalak has to transport or to carry the food grains. In case of any delay in lifting of the food grain, the matter is resolved by Coordination taking it up, with the concerned authorities immediately. As per GR of Department of Education dated 22/03/2011, responsibility of implementation of MDM scheme has been entrusted to SMC.

2.6 Payment of cost of food grains to FCI.

2.6.1 System for payment of cost of foodgrains to FCI; whether payments made at district level or State level

Under the scheme the food grain is allocated to district offices at quarterly as received from G.O.I. on the basis of number of children and number of school days approved by PAB of MDM. For the payment of cost of food grains through district offices, this office ensures that adequate funds are available to districts and in monthly review meeting it is checked that if bills are being paid on time.

2.6.2 Status of pending bills of FCI of the previous year(s) and the reasons for pendency.

District	Bill amount (Rs)	Year	Remarks
No Pendency has been found			

2.6.3 Timelines for liquidating the pending bills of previous year(s).

No pendency has been found for liquidating

2.6.4 Whether meetings are held regularly in the last week of the month by the District Nodal Officers with FCI as per guidelines dated 10.02.2010 to resolve the issues relating to lifting, quality of food grains and payment of bills.

Regular follow up with the District through Video conference and collector conferences for regular payment to FCI. Frequent meeting are organized at state and district level to address any delay of payment issue.

2.6.5 Whether the District Nodal Officers are submitting the report of such meeting to State Head quarter by 7th of next month.

The districts Nodal Officers are regular submitting the report of such meeting to State Head quarter by 7th of next month.

2.6.6 The process of reconciliation of payment with the concerned officers of FCI.

After receiving pending payment report from FCI, state office forwards this directly to the concerned districts to clear the bills in accordance with time limit.

2.6.7 Relevant issues regarding payment to FCI.

FCI submit the bill to district office through regular post and hence reaches very late to district offices. Sometimes bills do not reach to the district offices or the cheques issued to the FCI are lost at the regional offices of FCI. This is reconciled through regular follow up.

2.6.8. Whether there is any delay in payment of cost of food grains to FCI. If so, the steps taken to overcome the delay.

There has been no delay in payment of cost of foodgrains to FCI.

2.7 Cook-cum-helpers

2.7.1 Whether the State follows the norms prescribed by MHRD for the engagement of cook-cum-helpers or it has its own norms.

The State follows the norms prescribed by MHRD.

2.7.2 In case, the State follows different norms, the details of norms followed may be indicated.

The State does not follow any different norms.

2.7.3 Is there any difference in the number of cook-cum-helpers eligible for engagement as per norms and the CCH actually engaged.

96329 all cook cum helpers have been actually engaged.

2.7.4 System and mode of payment of honorarium, of honorarium to cook-cum-helpers and implementing agencies viz. NGOs / SHGs/ Trust/ Centralized kitchens etc.

Payment of honorarium to cook-cum-helpers and implementing viz. NGOs is done through e-transfer to their bank account and through cheque.

State Government releases entire grant on monthly basis (even in advance as per requirements) on the basis of 60:40 for honorarium to cook-cum-helper which is adjusted against the expenditure already made.

2.7.5 Whether the CCH were paid on monthly basis.

The honorarium is paid to CCH on monthly basis.

2.7.6 Whether there was any instance regarding irregular payment of honorarium to cook-cum-helpers and reason thereof. Measures taken to rectify the problem.

There were no instances regarding irregular payment of honorarium to cook-cum-helper.

2.7.7 Rate of honorarium to cook-cum-helpers,

Rate of honorarium to cook-cum-helpers is Rs. 1600/- per month

2.7.8 Number of cook-cum-helpers having bank accounts,

96329 cook cum helpers have already opened their bank account and remaining are under process.

2.7.9 Payment of honorarium to cook-cum-helpers through their bank accounts

96329 cook cum helpers are receiving honorarium through their bank accounts.

2.7.10 Provisions for health check-ups of Cook-cum-Helpers,

The Commissioner of health is requested for health checkup of cook cum helpers during the RBSK.

2.7.11 Whether cook-cum-helpers are wearing head gears and gloves at the time of cooking of meals.

Many SMCs have provided hand gloves and caps through community participation to cooks. The District and Block Officials and MDM functionaries are trained by health experts through Satellite mode training to popularize use of gloves and caps.



2.7.12 Modalities for apportionment of cook-cum-helpers engaged at school level and working at centralized kitchens, in case of schools being served through centralized kitchens.

Apportionment of cook-cum-helpers engaged at school level and working at centralized kitchen are in line with guideline of MHRD, New Delhi.

2.7.13 Mechanisms adopted for the training of cook cum helpers. Total number of trained cook cum helpers engaged in the cooking of MDMs. Details of the training modules; Number of Master Trainers available in the State; Number of trainings organized by the Master Trainers for training cook-cum-helpers.

Yes, on dated 20th Jan 2018 we have given training to all cook cum helpers under the supervision of Principal secretary, Commissioner of MDM, Gandhinagar, Senior food safety officers, CDPO from ICDS, deputy collectors of MDM.

We have given training through SETCOM (BISEG). content of programme is health and cleanness, prevention of raw material and hygienic condition, Guidelines for nutrition and food safety, how to cook, financial and administrative matters, strategy for implementation of MDM.

2.7.14 Whether any steps have been taken to enroll cook-cum-helpers under any social security schemes i.e Pradhan Mantri Jan Dhan Yojana, Pradhan Mantri Suraksha Bima Yojana, Pradhan Mantri Jeevan Jyoti Bima Yojana etc. and number of cooks benefitted through the same

The State has taken steps like to give instructions to every Dy.Collectors that they have to deduct Rs.12 for Pradhan Mantri Jan Dhan Yojana, Pradhan Mantri Suraksha Bima Yojana, Pradhan Mantri Jeevan Jyoti Bima Yojana etc. from honorarium of cook-cum-helpers.

2.8 Procurement and storage of cooking ingredients and condiments

2.8.1 System for procuring good quality (pulses, vegetables including leafy ones, salt, condiments, oil etc. and other commodities.

- In the State of Gujarat pulses and oil are provided centrally by Gujarat Civil Supply Corporation Ltd and distributed to MDM centers.
- The State provides Rs. 2.38 and Rs. 3.56 for vegetables, fuel, salt and condiments which are procured locally by helper of MDM center.

2.8.2 Whether "First-In and First Out" (FIFO) method has been adopted for using mdm ingredients such as pulses, oil/fats. Condiments salt etc. or not.

Yes, Every MDM centers use First In and First Out (FIFO) method for usage of pulses and condiments etc.

2.8.3 Arrangements for safe storage of ingredients and condiments in kitchens.

Every MDM centers uses small plastic containers for safe storage of ingredients and condiments in kitchens.



2.8.4 Steps taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under Mid Day Meal Scheme.

Yes steps have been taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under Mid Day Meal Scheme.

2.8.5 Information regarding dissemination of the guidelines up-to school level.

Under the guidelines of MHRD

2.9 Type of Fuel used for cooking of Mid-Day Meals –LPG, Smokeless Chulha, Fire wood etc.

All the MDM Centers have LPG as a mode of cooking in the Gujarat State.

2.9.1 Number of schools using LPG for cooking MDM

All the MDM Centers have LPG as a mode of cooking in the Gujarat State.

2.9.2 Steps taken by State to provide LPGas fuel in MDM in all schools.

All MDM centers are using LPG as mode of fuel in MDM

2.9.3 Expected date by which LPG would be provided in all schools.

NA

2.10 Kitchen-cum-stores.

2.10.1 Procedure and status of construction of kitchen-cum-store.

The G.O.I. provides fund for construction of Kitchen-cum stores to the State Government. The State Government handover this fund to the SarvaSiksha Abhiyan for the construction of kitchen-cum stores. Details are as provided in table AT-28. As mentioned in the table the requirement of kitchen cum stores for this financial year is nil.

2.10.2 Whether any standardized model of kitchen cum stores is used for construction.

Government of Gujarat has initiated Modernization of MDM kitchen. The work is undertaken through Sarva Shiksha Abhiyan and technical expertise Akshaya Patra is sought for selection of right kind of in puts. Modernization of 500 MDM kitchens is undertaken at the unit cost of 4.50 lakhs in various schools in 2015-16. The Government is also considering Modernization of 50 kitchen shed in 2016-17.

2.10.3 Details of the construction agency and role of community in this work.

As above.

2.10.4 Kitchen cum stores constructed through convergence, if any

Total 24303 kitchen cum stores has been constructed through convergence till now.

2.10.5 Progress of construction of kitchen-cum-stores during this year and target for the next year.

Total out of sanction unit of 25077 kitchen-cum-stores, 24303 units constructed and 11 kitchen-cum-stores are in progress. (Status attached at Table- AT-11)

2.10.6 The reasons for slow pace construction of kitchen cum stores, if applicable.

Not applicable

2.10.7 How much interest has been earned on the unutilized central assistance lying in the bank account of the State/implementing agencies

Not applicable.

2.10.8 Details of the kitchen cum stores constructed in convergence. Details of the agency engaged for the construction of these kitchen cum stores.

(Status attached at Table- AT-11).

2.11 Kitchen Devices

2.11.1 Procedure of procurement of kitchen devices from funds released under the Mid Day Meal Programme.

School Management Committees have been authorized to purchase the kitchen devices as per requirement of the school.

Funds released under the Mid Day Meal Programme:-

The Government of India has released 1607.62 lacs for the procurement of kitchen devices @ Rs. 5000/- per institution to the State. The funds are transferred / allocated to the School through Block Offices. The school Management committee purchases & maintains the kitchen devices as per their

requirement. The GOI has released funds for all the Primary and Upper primary units. (Status attached at Table- AT-12).

2.11.2 Status of procurement of kitchen devices

30980 kitchen devices have been procured (Status attached at Table- AT-12).

2.11.3 Procurement of kitchen devices through convergence or community/CSR

Kitchen Devices are procured through convergence

2.11.4 Availability of eating plates. Source of funding of eating plates.

Eating plates are available in every school. Government of Gujarat contributes for eating utensils. The utensils are also provided through community participation.

2.12 Measures taken to rectify

2.12.1 Inter-district low and uneven utilization of food grains and cooking cost

In the State of Gujarat cooking cost is provided at the rate of Rs. 4.58 for Primary student and Rs. 6.41 for Upper Primary students. This money is utilized for the purchase of vegetables, fuels, salt and condiments. Rest of cooking cost is given to the Gujarat State Civil Supplies Corporation for purchase of pulses and oil. It has been noted that the cooking cost is fully utilized in all the districts. So there is no inter-district low and uneven utilization of the cooking cost. However, it has been noted that at times there is uneven utilization of food grains against the allotted quantity. The issue is regularly discussed at the monthly meeting of the District Collectors.

2.12.2 Intra-district mismatch in utilization of food grains and cooking cost.

It has been observed that cooking cost is utilized fully as mentioned above and students get complete benefit of all the ingredients as per the scheme. The mismatch is analyzed for each district and the same is discussed in the meeting of District officials.

2.12.3 Mismatch of data reported by various sources (QPR,AWP&B,MIS etc)

There is no mismatch in the data reported by various sources (QPR,AWP&B,MIS etc)

2.13 Quality of food

2.13.1 System of Tasting of food by teachers/community. Maintenance of tasting register at school level.

As per the G.R of Education department, Government of Gujarat No.MDM/IMP/4/12106-44, dated-08/12/2015 teachers of primary schools have been instructed to taste and take meal with school children on rotational basis.

2.13.2 Maintenance of roster of parents, community for the presence of at least two parents in the school on each day at the time of serving and tasting of mid day meal.

In every schools of Mid Day Meal have maintained roster of parents, community for the presence of at least two parents in the school on each day at the time of serving and tasting of mid day meal.

2.13.3 Testing of food sample by any reputed labs for the presence of nutrients and presence of microbes, if any, as per norms of Mid-Day Meals.

Instructions through Chief Secretary's letter has been given to all district Collectors and Municipal Commissioners for a rigorous monitoring at the district level including sampling and testing of food grains and finished meals through accredited Labs. The following labs are engaged in testing, (Status attached at Table- AT-14A)

2.13.4 Engagement of NABL labs for the testing of Meals.

Engagement of NABL labs for the testing of Meals is under process. (Status attached at Table- AT-14A)

2.13.5 Details of protocol for testing of Meals, frequency of lifting and testing of samples.

It has been not decided any protocol for testing of Meals.

2.13.6 Details of samples taken for testing and the results thereof.

(Status attached at Table- AT-14A)

2.13.7 Steps taken to ensure implementation of guidelines issued with regard to quality of food.

Yes, steps have been taken to ensure implementation of guidelines issued with regard to quality of food.

2.14 Involvement of NGOs/ Trusts.

2.14.1 Modalities for engagement of NGOs/ Trusts for serving of MDM through centralized kitchen.

Engagements of NGOs in Gujarat state are in line with guideline of MHRD.

2.14.2 Whether NGOs/ Trusts are serving meal in rural areas.

Organization	District name
--------------	---------------

Akshayapatra	Corporations of Ahmedabad
	Corporations of Bhavnagar
	Corporations of Surat
	Gandhinagar (3 blocks)
	Vadodara (3 blocks)
Nayak Foundation	Navsari District
Stree Shakti	Corporations of Ahmedabad (E)
	Corporations of Rajkot,
	Corporations of valsad (4 Blocks)

2.14.3 Maximum distance and time taken for delivery of food from centralized kitchen and school.

(Status attached at Table- AT-20).

2.14.4 Measures taken to ensure delivery of hot cooked meals to schools

Head teacher ensures hot cooked meals are delivered to school

2.14.5 Responsibility of receiving cooked meals at the schools from the centralized kitchen,

Head teacher is responsible for receiving cooked meals at the schools from the centralized kitchen.

2.14.6 Whether the sealed containers are used for supply of meals to schools,

Yes, the Tiffin boxes are sealed at the time of supply of meals to schools.

2.14.7 Tentative time of delivery of meals at schools from centralized kitchen.

Maximum time of delivery of meals at schools: 1 to 2 hr.

2.14.8 Availability of weighing machines for weighing the cooked MDM at school level prepared at centralized kitchen.

Yes, in all centralized kitchen of Gujarat having facilities of weighing machines.

2.14.9 Testing of food samples at centralized kitchens.

The following labs are engaged in testing,

- Food and Drugs Laboratory: Vadodara, Ahmedabad Corporation, Rajkot

2.14.10 whether NGO is receiving grant from other organization for the mid day meal. If so, the details thereof.

NGO is not receiving any grant from other organization for the Mid Day Meal.

2.15 Systems to ensure transparency, accountability and openness in all aspects of programme implementation,

2.15.1 Display of logo, entitlement of children and other information at a prominent visible place in school

MDM Logo and Weekly menu are displayed at every MDM centre.

2.15.2 Dissemination of information through MDM website.

Information related to MDM is displayed on education department's website. The matter is widely discussed in SMC training for creating awareness among local stake-holders. The pamphlets are distributed in large numbers to create awareness.

2.15.3 Provisions for community monitoring at school level i.e. Mother Roaster, Inspection register.

- Mothers have been involved in the process of serving and supervising Mid-Day-Meal in the schools.

- All accounts of MDM are regularly maintained and inspected at MDM centre, block, District and State level.

2.15.4 Tasting of meals by community members,

- The teacher has to taste the meals before serving to the children.
- SMC members also taste the meal

2.15.5 Conducting Social Audit

The meeting of Gramsabha is held every 3 months in each village of Gujarat State. Government of Gujarat has issued detailed instructions to conduct social audit of MDM in Gram Sabhas.

2.16 Capacity building and training for different stakeholders

2.16.1 Details of the training programme conducted for cook-cum-helpers, State level officials, SMC members, school teachers and others stakeholders.

A satellite linked communication (SATCOM) program through BISAG for head teachers, organizers and cooks was organized on 19/6/2015, where state level experts in the fields of nutrition, health and hygiene and administration discussed various aspects of MDM.

2.16.2 Details about Modules used for training, Master Trainers, Venues etc.

State level experts in the fields of nutrition, health and hygiene and administration discussed various aspects of MDM. Following aspects were included in the module used for training.

1. Precautions to be taken at school level
2. Honorarium of cook cum helpers.
3. Discussed about weekly menu and local test and preference.
4. Precautions to be taken while preparing food.
5. How to maintain accounts at school level

6. Records to be maintain.
7. Testing of food
8. Discussion about health and hygiene
9. Storage of food grains, condiments, vegetables and oil.

Venue: BISAG, Gandhinagar

2.16.3 Targets for the next year.

Two SATCOM training is planned in 2018-19.

2.17 Management Information System at School, Block, District and State level and its details.

2.17.1 Procedure followed for data entry into MDM-MIS Web portal

Annual data and monthly data entry forms are filled up at school level and they are sent to block offices for data entry. District offices help the block offices if there is anyquery from them.

2.17.2 Level (State/ District/ Block/ School) at which data entry is made

Data entry is made both at block and district level.

2.17.3 Availability of manpower for web-based MIS

17 district project co-ordinators are recruited on contractual basis for smooth functioning of web based MIS.

2.17.4 Mechanism for ensuring timely data entry and quality of data

To ensure data entry and its quality, fortnightly meetings are held at Block level and same is reviewed in monthly meetings held at District and State level.

2.17.5 Whether MIS data is being used for monitoring purpose and details thereof.

Yes, MIS data is being used for monitoring purpose

2.18 Automated Monitoring System (AMS) at school, blocks and State level and its details

2.18.1 Status of implementation of AMS

AMS has been implemented from 01-07-2016 in all MDM centers. Now Status of implementation is 75%

2.18.2 Mode of collection of data under AMS(SMS/IVRS/Mobile App/Web enable)

From 01-07-2016 to 30-04-2017 data was collected through IVRSsystem, thereafter from 05-06-2017 onwards website/Mobile application is operational.

2.18.3 Tentative unit cost for collection of data.

Not Applicable

2.18.4 Mechanism for ensuring timely submission of information by schools

At school level the Head teacher or Principal has to update the daily status of meal served to students using the website login id/mobile application interface. The daily reporting can be done between 7 a.m to 11 p.m.

2.18.5 Whether the information under AMS is got validation

At School level the Head teacher or the principal has been given the responsibility of daily reporting through the given unique login id & password issued from the head office.

2.18.6 Whether AMS data is being used for monitoring purpose and details thereof

AMS data is been monitored at the block level/district level&statelevel through their respective unique login id& password

2.18.7 In case, AMS has not been rolled out, the reasons thereof may be indicated along with the time line by which it would be rolled.
N.A.

2.19 Details of Evaluation studies conducted by State/UTs and summary of its findings.

Institute Name	Area Covered	Duratin of Evaluation
Sigma Research and Consulting Pvt.Ltd	Ahmedabad,Valsad,Pan chmahal,GirSomnath	13/07/2017 to 26/07/2017

Observations by Sigma Research and Consulting Pvt,New Delhi

- The satisfaction levels about various infrastructure facilities of MDM are mostly satisfactory across all the districts as well as location of schools under consideration, with an edge over in Valsad district and schools located in rural and urban areas.
- Overall, it can be inferred that large number of schools is lifting food grains from fair price shops irrespective of type of school or location either rural-urban or district.
- It can be derived that, with a few exceptions, a marginally greater percentage of schools, irrespective of their category and location have metallic containers for storing food grains and other ingredients,
- A large percentage of cooks-cum-helpers is being received a monthly honorarium of Rs 1000-2000 irrespective of category and location of schools as well as across the districts.
- The major mode of payment of honorarium is e-transfer, irrespective of category of school and location of schools as well as across districts.
- The satisfaction level of availability of eating utensils is high in Valsad district (98%) Panchamahal district (95%), GirSomanath district (85%) and Ahmadabad (65%).

2.20 Write up on best/ innovative practices followed in the State along with some high resolution photographs of these best / innovative practices.

1. TWO TIME MEAL:

- As per the guideline of Mid Day Meal to provide 450 calories and 700 calories we were giving 180 gram (primary) and 265 gram (upper primary) foodgrains. When this foodgrain is cooked its weight becomes almost double of the foodgrain approximately 400 grams.
- The students of Primary and Upper Primary can't take this much food intake at a time.
- A Committee was form under the chairmanship the principal secretary of education, nutrition expert, health expert and other stack holders.
- Series of meetings were conducted and after care full consideration Government has decided to divide meal into two parts (1) Breakfast (2) Lunch so that children have increase protein & calories level.

Day		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Men u	Breakfast	Sukhdi	Chana Chat	Mix Dal/ Usal	Chana Chat	Muthiya	Chana Chat
	Lunch	Vegetable khichdi	Thepala&Su khi Bhaji	Vegetable Pulav	Dal Dhokli	Dal-Bhat	Vegetable Pulav

2. An initiative: “ Sukhadi Project ”

- Aim: To increase the utilization of food grain and enhance calorie and protein intake by students to enhance the coverage
- Sukhadi is being served once in a week
- “Sukhadi” recipe is approved by the CFTRI & nutrition experts
- It is prepared using wheat, jaggery and oil
- State government had contributed Rs. 36.50 crores for oil and jaggery in the year 2017-18
- Nutritional characteristics of each serving of sukhadi:

	INGREDIANTS	Std.1-5(gms)	Std. 6-8(gms)
1	Wheat	20	25
2	Jaggery	15	20
3	Oil	10	12
4	Total calories	214	267

3. DudhSanjivani Yojana - Milk in MDM

- This scheme 200 ml. flavoured milk is served 5 days in a week. The scheme is Implemented to provide flavoured milk to 6.04 lakhs students.
- It is started in the year 2014-15 in 2 districts and 2 blocks ,in the year 2015-16 in 11 districts and 21 blocks and in the year 2015-16 in 12 districts and 26 blocks.
- We provide milk to students during Scarcity.
- According to the National Dairy Council, milk is filled with nine essential nutrients that benefit our health:
 - Calcium: Builds healthy bones and teeth; maintains bone mass
 - Protein: Serves as a source of energy; builds/repairs muscle tissue
 - Potassium: Helps maintain a healthy blood pressure
 - Phosphorus: Helps strengthen bones and generate energy
 - Vitamin D: Helps maintain bones
 - Vitamin B12: Maintains healthy red blood cells and nerve tissue
 - Vitamin A: Maintains the immune system; helps maintain normal vision and skin
 - Riboflavin (B2): Converts food into energy
 - Niacin: Metabolizes sugars and fatty acids
- Sanctioned budget 2017-18: To provide pasteurized 200 ml. of milk in all non tribal developing blocks for 4.81 lac beneficiaries of 26 blocks at the cost of Rs.90. crore.
- Proposed Budget 2018-19: Rs.90 crore has been sectioned for the year 2018-19.

4. TithiBhojan- “An approach with Community participation”

- The State Government has initiated the concept of Public Participation in the scheme through the concept of “TithiBhojan”.
- The Villagers sponsor the food with sweets for children on various occasions and provide utensil for MDM centers.
- It is customary in Gujarat to host public dinner on festival days or social occasions like
 - ✓ Marriage anniversary
 - ✓ Birth anniversary

- ✓ Death anniversary
- ✓ Any special occasion like any educational or social achievement like ranking first in school, promotion etc.
- Taking advantage of the above social values , GOG has started TithiBhojan Yojana.

How TithiBhojan Yojana works

- In each village people are educated for this Yojana Sarpanch of gram panchayat , political leaders , social leaders , principal of the school, economically rich people in the community gives contribution in TithiBhojan Yojana.
- Per month at least 5 to 10 TithiBhojan donors are listed in each village.
- Contribution of donars in TithiBhojan Yojana Over and above they give one sweet like Laddu, Sukhadi, Shrikhand etc.
 - ✓ They give farsan /namkeen.
 - ✓ They give milk/fruits
 - ✓ They donate utensils which are used in MDM
 - ✓ They donate RO plant / Water cooler /Fan in school
- Total 61.09 lakhs meals are served during 2017-18.

5. Anna Triveni Yojana- Free food grain to Tribal Girls under Mid Day Meal

- The General Resolution of Education department MDM/132003/1267/2 dated on 24/12/2003 Implemented Annatriveni yojana at tribal district to provide food grain to tribal district girl's parents of standard 1 to 7 at and later dated on 3/5/2013 has included standard 8 also as beneficiary.
- Benefit of the scheme is given to the tribal girls whose attendance is more than 70% during the term and This benefit extended for the two tribal girls in the family.
- Additional 60kg (per term 30 kg) food gains (10 kg wheat, 10 kg Rice, 10 kg. Corn) is given to the tribal girl students who complete 70% attendance in the primary schools (each session separately).

- TASP programme has been Implemented in the tribal areas of Bharuch, Valsad, Narmada, ChhotaUdepur, Mahisagar, Arvalli, Dang, Dahod, Surat, Banaskantha, Sabarkantha, Navsari, Panchmahal and Tapi .
- Provision for additional food grain (wheat) to the tribal girl students to be implemented through Mid Day Meal Scheme financed under TASP.
- Approximately 5.18 lacs tribal girls were benefitted from the scheme in 2017-18 on expenditure of Rs 72.00 crore.
- Rs. 68.00 crore has proposed for the year 2018-19.

6. **Centralized Modern Kitchen In MDM**

- The aim and objective of the program has been to achieve universalization of elementary education be enhancing enrollment, retention and attendance and improving the nutritional status and quality of education.
- At present three NGO namely Stri Shakti, Akshaya Patra Foundation & Nayak Foundation are serving cooked food under the MDM Scheme from their centralized kitchen in 7 districts, 3327 schools.
- Kitchen follows ISO 22000:2005 standards. Registered under Factory act and compliance as per FSSAI guidelines, comply to other licenses and permission as per the requirement.
- Kitchen has houses of full-fledged sweet, namkeen section, bakery section which would be able to provide additional food stuff to the benefit of school children.
- The kitchen runs on Steam Generating Boilers with Capacity of 2000kgs, 7 Stage rice cleaning machines , Roti Making Machines with Capacity of 40,000 rotis/hour, Rice and Dal Silos, cold room, STP and RO Plants. All equipments & utensils used for cooking are sanitized every day before usage by steam.
- Distribution of food to the schools through custom built vehicles and SS 304 (Food Grade) vessels to maintain hygiene and the temperature of the cooked food. All vehicles are installed with a GPS system to track vehicle movement and on time delivery.
- In-house food lab for testing the quality of prepared food, water as well as raw materials.
- Three stage quality inspection and procedures are followed, i.e. Incoming, in process & finished goods (cooked food) inspection.

Other Benefits of that centralized kitchen brings into schools

- ✓ More hygienic food/ Centralized lab testing.
- ✓ High Nutritious value- Steam based cooking.
- ✓ Uniformity of meal in all schools.
- ✓ Sparing of two rooms in each school- (kitchen and store room).
- ✓ Spare premises will be used for other academic activities.
- ✓ Saving on account of fuel.
- ✓ Prevention of likely hazards like fire, food poisoning etc.
- ✓ Prevention of likely Kitchen accident, i.e. Children safety
- ✓ Sparing of time of teacher deployed from MDM duty.
- ✓ The concern above is also being addressed by handing over the MDM activity to the NGO/ food supply partners who take care of the whole MDM activities of all the schools and ensure hot wholesome, nutritious food is being provided with proper quantity and in the right time on a daily basis.

2.21 Untoward incidents

2.21.1 Instances of unhygienic food served, children falling ill

No such report has been received.

2.21.2 Sub-standard supplies,

No such report has been received

2.21.3 Diversion/ misuse of resources,

No such report has been received

2.21.4 Social discrimination

No such report has been received

2.21.5 Action taken and safety measures adopted to avoid recurrence of such incidents.

No serious incidences are reported, however, for safety precaution, the education department has issued circulars regarding safety measures:

- To check and taste the meals before serving to the children.
- To clean the water tank weekly and to check it before use.

2.22 Status of Rastriya Bal Swasthya Karyakram (School Health Programme)

2.22.1 Provision of micro-nutrients, Vitamin-A, de-worming medicine, Iron and Folic acid (WIFS), Zinc.

Gujarat State has the reputation of carrying out school Health Check-up programmed since last 14 years. It covers primary school children studying in the Std.-I to VIII. The details of school health programme up to 2017-18 (up to Dec.-2017) are attached at Table 'AT-17'.

2.22.2 Distribution of spectacles to children with refractive error,

Total 11163 Spectacles were distributed.

2.22.3 Recording of height, weight etc.

Height and weight of total 2653211 children were recorded.

2.22.4 Number of visits made by the RBSK team for the health check-up of the children.

Health checkup of children is carried out 1 time in the year by RBSK team.

2.23 Present monitoring structure at various levels. Strategy for establishment of monitoring cell at various levels viz. Block, District and State level for effective monitoring of the scheme

Due to shortage of staff and vacant posts at State, District and Taluka level monitoring system is facing challenges. However, the Dy.

Mamlatdar, Dy. P.E.O., Mamlatdar are given targets of inspection at taluka / block levels. At district level Prant Officer and Dy. Collector (MDM) are also given targets for inspection of M.D.M. centres. Moreover the Dy. Collectors are sent for inspection of centres of other districts. Officers at State level are also sent for surprise inspection at M.D.M. centers. Recruitment of 310 MDM supervisors was carried out and 234 MDM Supervisors are recruited for an effective and regular inspection of MDM.

2.24 Meetings of Steering cum Monitoring Committees at the Block, District and State level

2.24.1 Number of meetings held at various level and gist of the issues discussed in the meeting.

Number of meeting held at various levels:

Level	No. of meetings
State	2
District	40

2.24.2 Action taken on the decisions taken during these meetings.

Discuss about budget and expenditure for the year 2017-18 and approved budget and new items for the year of 2018-19.

2.25 Frequency of meeting of District Level Committee held under the chairmanship of senior most MP of the District to monitor the scheme. Gist of the issues discussed and action taken thereon.

The quality of MDM meals and community participation is discussed at the Quarterly meetings held in districts.

2.26 Arrangement for official inspections to MDM centers/ schools and percentage of schools inspected and summary of findings and remedial measures taken

In order to have strict supervision and control on the implementation of the scheme regular inspections have been undertaken by respective authorities.

Various inspection formats had been evolved and regular checks were made especially from the view point of the proper utilization of food grain, pulses, oil and other ingredients. It also includes the accuracy of record keeping, keeping up of hygienic conditions and storage. Deputy Collectors also send monthly reports in prescribed Performa covering all the salient features. The issue of coverage and inspection of the MDM centers is on the top of discussion at the SSMC meeting. The Chief Secretary has instructed all the District Collectors to take up the inspection of the MDM centers in a campaign mode. The same is compiled by District authorities in a scrupulous manner.

In the state of Gujarat, following inspection targets have been assigned to the officers at different levels: -

Sr. no	Name of Inspecting Officer	Minimum Number of inspections to be Conducted in a month
1	Prant Officer	14
2	Dy. Collector	18
3	Dy. D.P.E.O	24
4	Mamlatdar	10
5	Dy. Mamlatdar (Insp.)	19
6	Dy. Mamlatdar (Acct.)	11

Total 57197 numbers of centers inspected during the year 2017-18.

2.27 Details of the Contingency Plan to avoid any untoward incident. Printing of important phone numbers (eg. Primary health center, Hospital, Fire brigade etc) on the walls of school building.

Emergency health plans received from Ahmadabad, Kutch-Bhuj, Narmada, Surendranagar, Anand, Bhavnagar, Bharuch, Dang,

Mahesana, Sabarkantha, Panchmahal, Porbandar, Vadodara, Valsad, Tapi, Jamnagar, Banaskantha, Gandhinagar, Dahod, Patan districts. Plans under preparation in other districts.

Important phone numbers (eg. Primary health center, Hospital, Fire brigade etc) on the walls of school building are already printed under Serva Shiksha Abhiyan Mission.

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels,

1. A complaint register is maintained in the office of the State, District and Block level for registering and follow up of the complaints related to M.D.M.
2. The Commissioner regularly reviews the complaints received at the State level and necessary reports are sought from the appropriate authority. Complaints received at the Chief Ministers' online grievance redressal program ("SWAGAT") are addressed on priority basis. Similar system is in place for redressal at the District and block level.
3. The appeals against the orders of Mamlatdar about appointment of organizers of M.D.M. centers are heard and decided by the Deputy Collector. The Collector is appointed as the final hearing authority for the appointment related disputes among organizers. Due attention is paid to the news item published in print/electronic media and prompt corrective action is taken.

2.28.2 Details of complaints received i.e. Nature of complaints etc.

Details of Complaints and nature of complaints status attached at Table- AT-25.

2.28.3 Time schedule for disposal of complaints,

Complaints are disposed within stipulated time frame.

2.28.4 Details of action taken on the complaints.

Details of action taken on complaints Status attached at Table-AT-25.

2.29 Details regarding Awareness Generation & IEC activities and Media campaign, carried out at State/district/block/school level.

We would like to suggest a special IEC fund from the Central Government for effective publicity campaign.

2.30 Overall assessment of the manner in which implementation of the programme is contributing to the programme objectives and an analysis of strengths and weaknesses of the programme implementation.

- The program is being implemented smoothly and regularly in the state without interruption and this scheme is helping the state in achieving the targeted objectives.
- The scheme has partly helped to increase the enrollment of the children.
- Teachers / Mothers and parents have shown active interest in implementation.

2.31 Action Plan for ensuring enrolment of all school children under Adhaar before the stipulated date.

99.33 % (Status attached at Table- AT-4-B).

2.32 Contribution by community in the form of Tithi Bhojan or any other similar practices in the State/ UT etc.

The State Government has initiated the concept of Public Participation in the scheme through the concept of "Tithi Bhojan". The Villagers sponsor the food with sweets for children on various occasions and provide utensil for MDM centers.

2.33 Availability of kitchen gardens in the schools. Details of the mechanisms adopted for the setting up and Maintenance of kitchen gardens.

- 2694 kitchen gardens Available in the schools.
- The vegetables grown in these kitchen gardens can be used in the preparation of MDM.
- Provides an opportunity to children to eat freshly grown vegetables containing vitamins and minerals which are essential for their physical and mental growth and development.
- Preparation of Booklet
- Preparation of Audio/Video spots
- Display of plants on school notice board
- Community support
- Inclusion of data of Kitchen gardens in AWP&B

2.34 Details of action taken to operationalize the MDM Rules, 2015.

MDM Rules-2015 sent to all Districts and Municipal Corporations for implementation.

2.35 Details of payment of Food Security Allowances and its mechanism.

Payment of Food Security Allowances and its mechanism is in line with central Government Food Security Act.

2.36 Any other issues and Suggestions.

- Increment in cooking cost.
- Approval of Kitchen cum store (1025)
- Grant allocation at regular interval
- New Proposal for Kitchen Devices

At present kitchen devices provided to the schools, the design of which are mostly typical and old. It is therefore buy MDM kitchen devices for schools.

The estimated cost of MDM kitchen devices with above stated facility would be approximately 15000 per unit. It is proposed to purchase 30980 MDM kitchen in the schools of MDM. The total estimated cost would be Rs.46.47 crore. If it will be shared with central and state then it can reduce the burden of state.
