



**Government of Karnataka  
Department of Public Instruction**

**The National Programme of Nutritional  
Support to Primary Education (NPNSPE)**

**(MID DAY MEAL SCHEME)**

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

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## **CHAPTER-1**

### **1. INTRODUCTION**

#### **History**

In the ancient times, Karnataka was known as *Karunadu* (elevated land). The course of Karnataka's history and culture can be seen from the remains of the pre-historic times. The hand axe found at the Lingasugur in Raichur district was one of the earliest finding of the Stone Age. The history of Karnataka is also intimately interwoven into the great epic Ramayana.

#### **Demography and literacy of Karnataka**

Karnataka is bounded by Andhra Pradesh and Telangana in the east, Maharashtra in the north and Tamil Nadu and Kerala in the south. The state covers an area of 191,976 square kilometers (74.122Sq miles) or 5.8 per cent of total geographical area of India. It is the eighth largest Indian state by area and ninth largest state by population, by comprising 30 Revenue districts (34 Educational district and 204 Educational blocks). Kannada is the most widely spoken and official language of the state. Urban areas are thickly populated and where as rural are scarcely.

The state has many a number of tourism places like the Jog Falls, one of the most spectacular and popular waterfalls, Gol-Gumbaz of Bijapur, Gommateshwara of Shravanabelagola, Stone carvings of Belur and Halebidu, the palace of Maharaja of Mysore, Brindavan Gardens. The wild life sanctuaries of Bandipur, Banneraghatta of Bangalore, Nagarahole and bird sanctuaries of Ranganathittu, Mandagadde are the places which attract number of tourists.

#### **Salient features of Karnataka**

Number of districts	34
No of Taluks	204
Total population(Census 2011)	61130704
Male	31115528
Female	30015176
Sex Ratio	1000/964
Density of population	320 persons/sq.km
Literacy Rate Total	75.60%
Male	82.65%
Female	68.13%



## Geography of Karnataka

Karnataka land is lying on Deccan plateau with Western Ghats connected to Arabian Sea. Mangalore port harbour lies in Karnataka.



Many igneous rock formations and hilly areas are the remarkable topography of the land. Rivers-Krishna, Cauvery, Thunga Bhadra, Nethravathi and Hemavathy are sources of Agricultural cultivation. Moderate and less monsoon rains are the only hopes for agricultural cultivation. Natural vegetation and forests are found only in Ghats and river bed regions, based on the even surfaces of land and availability of water. Food crops - Rice, Ragi, Maize, Jowar and millets and other commercial crops like coffee, Areca, chillies, Coconut, tobacco and vegetables are grown. Except deficit of natural rains and water resources, the land is fertile for agricultural cultivation. Annually some parts of the state come under drought.

## Culture

Karnataka has its own unique culture exhibiting devotions to existing religions. Antique cultural dance of 'Yakshagana and Open theatre shows social, political, historical and epic related dramas are still enacted in villages. Mysore Peta, silk sarees and dresses are still famous and are considered the rich and salient garments of Karnataka. 'Karnatak music' is famous for festival concerts. The Forts, monuments and palacial remnants of historical rulers - Chalukyas, Kadambas, Rashtrakutas and Bahamani Sultans of Bidar, Gulbarga, Bijapura, Tippu Sultan's historical remains in Srirangapattana along with Maharajas of Mysore are found in the districts of Karnataka. The famous archaeological remains of Vijayanagara Empire at Hampi are the famous historical remains. Kumbhamela, Durgapooja, Deepavali, Dasara, Ugadi, Ganesha Chaturthi, Sankranti, Maha Shivarathri, Muharram and Christmas are the famous festivals celebrated in unique in the state with great grandeur.

## 1.1 Brief history of MDMS

Under Mid-day Meals Scheme 3 Kilograms of Rice per month for each child was given in all Government schools until 2002-03. Initially Midday Meal Programme was started during the year 2002-03 in seven districts of North eastern parts of Karnataka which were identified as educationally and economically most backward areas. Children who were studying in 1-5<sup>th</sup> Standards in Government primary schools were served hot cooked Mid-day Meals under this programme.

- During 2003-04 this programme of Mid-day Meals was extended to the remaining districts.
- This programme was further extended to Government Aided primary schools from 01-09-2004.
- Further it was extended to all Government and Aided primary school children of 6<sup>th</sup> and 7<sup>th</sup> standards from 01-10-2004.
- The same programme was further extended to all Government and Aided high schools from 2007-08. By this all the government and aided school children of 1-10<sup>th</sup> standards were provided midday meals with the central government assistance for 1 to 8<sup>th</sup> standard and the state government assistance for 9<sup>th</sup> and 10<sup>th</sup> standard.

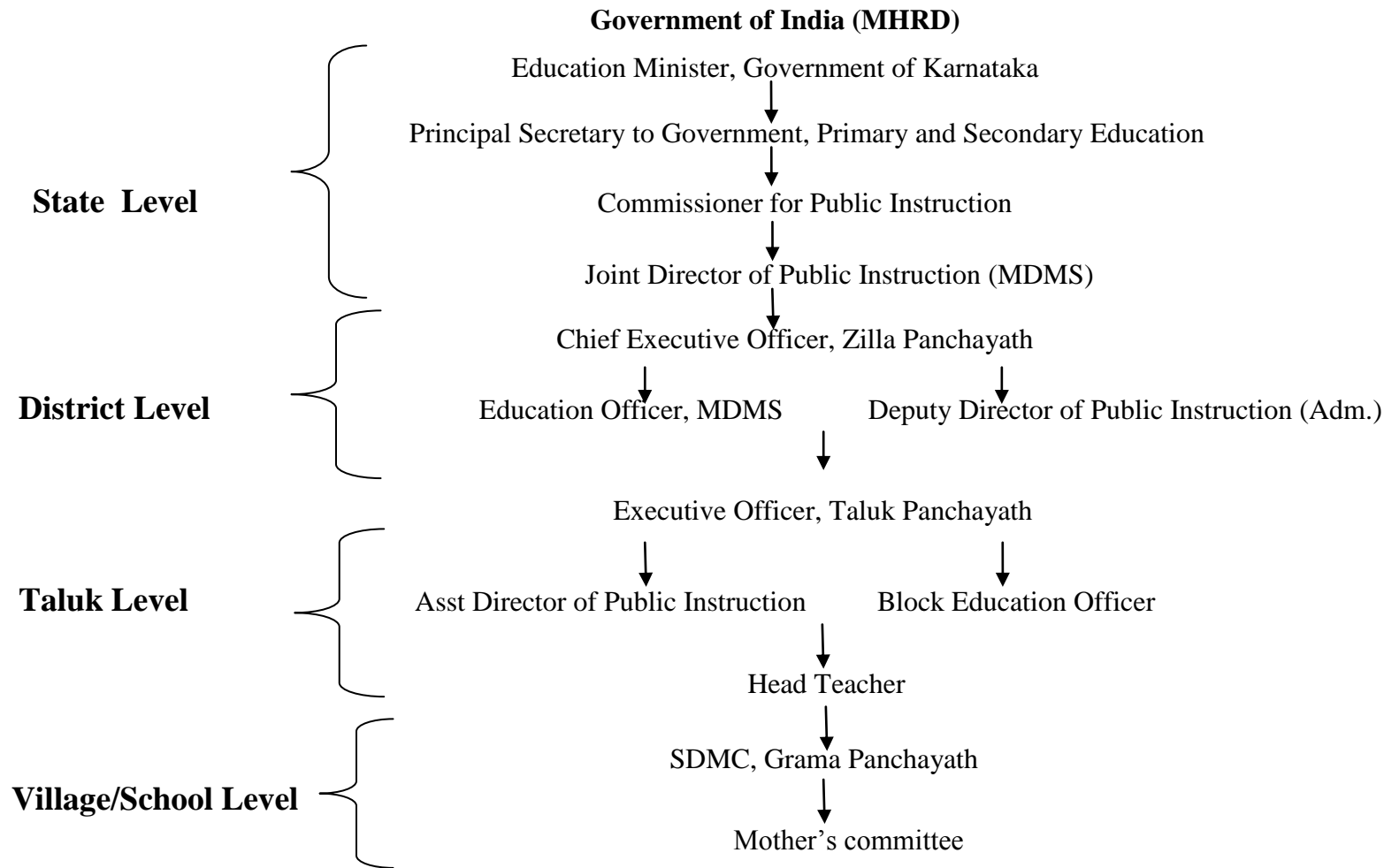
The main objectives of the programme are:.

- To improve enrolment and attendance in schools.
- To improve retention rate in classes.
- To reduce the dropout rates
- To improve health and hygiene of the child by increasing nutrition level.
- To improve learning ability levels of children.
- To develop social and national integration among the children.

## 1.2 Management structure:

As per the norms and directions of the Government of India the hierarchical administration of the state has to take care of the primary education system through operation of MDM scheme starting from the state administration to the school and Gram Panchayat level for smooth implementation. Thus the scheme of operation holds the following administration levels in the state.

**The flow chart exhibits the operation of MDM Administration in the state.**



**Responsibility for the implementation of Midday Meals**

Both Mid Day Meal Scheme and Ksheera Bhagya Yojane are run by the co-ordination of Rural Development and Panchayath Raj, Food Corporation of India , Karnataka Food and Civil Supplies, , Karnataka Milk Federation and Department of Health and Family Welfare at State and District Level.

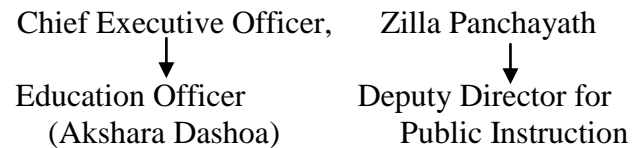
### State Level

Commissioner for Public Instruction has the responsibility to implement the programme and the Joint Director of MDMS is the Nodal Officer for this programme. The Steering cum Monitoring Committee is being constituted under the chairmanship of Additional Chief Secretary at the state level and its meeting is held twice in a year.

### District Level

District Level Implementation Committee under the chairmanship of District Collector/Chief Executive Officer of Zilla Panchayath shoulders the responsibility of programme implementation and the supervision. The DDPIs (Admin) have to assist and co-ordinate at the district level implementation of MDM programme. Steering and Monitoring Committee under the Chairmanship of Chief Executive officer of Zilla panchayat, is also responsible for the effective implementation and supervision of the programme implementation and supervision. Education Officer(MDM) who is assisting the programme implementation and supervision in Zilla Panchayath. As per the directions of the Central Govt the Vigilance committee under the chairman ship of Senior Member of the Parliament.

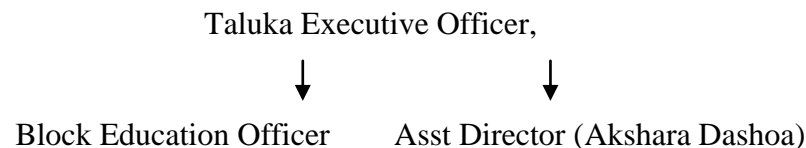
#### District Level



### Taluk Level

Steering and Monitoring Committee formed under the chairmanship of Assistant commissioner of Sub-division/ Executive officer of Taluk Panchayath and they are looking after the complete responsibility of the programme implementation and supervision. Assistant Director of Public Instruction, Mid Day Meal Scheme who is assisting the programme implementation and supervision.

#### Taluk Level



## School Level

The School Development Monitoring Committee (SDMC), Head Master and Head Cook are shouldering the responsibility of Midday meals at school level. As per the directions and guidelines of the Central Government, Mother's Committee also has been constituted in schools. Mothers of the students are tasting the cooked food every day and their opinions also been recorded in Taste registers.

## School Level

SDMC / Gram Panchayath / Head master



School Mother's committee

## 1.3 Process of Plan Formulation

### The stage wise planning process was taken as here under

National level planning workshop was held on 13th and 14th.2017 at Bhuvaneshwar . In this workshop, the officers of MHRD gave inputs for the preparation of AWP&B 2018-19. The Mid Day Meal Officers from all the States and UTs, shared the information regarding the process for collection and analysis of data and setting up of targets for 2018-19.

- **Divisional level Work Shop:**

On the basis of the learnings , of the national level work shop held at Bhuvaneshwar. The Division level work shop for the preparation of Annual work plan and Budget 2018-19 were conducted in the first week of December 2017. All the District and Block level implementation officers were participated in these Work shops. In the 2nd week of December 2017 AWP & B guidelines for the year 2018-19 was received from MHRD. Based on these guidelines a circular was issued to the district level officers to prepare the AWP & B guidelines for the year 2018-19.

As the appraisal and PAB dates for the year 2018-19 are postponed, final round of planning meeting was organized at state level from 23.03.2018 to 26.03,2018. Necessary instructions were disseminated and instructed the officers to organize planning meetings at district and taluk level to finalise the planning document.



Planning Meeting Held at State level during March 2018

- All the Head Masters were trained at Taluk level regarding preparation of annual plan at the school level for 2018-19, the same was consolidated by Taluk ADPT's and prepared taluk level plan based on each and every school level plan.
- At Taluka level plan is prepared by the taluka Asst. directors (MDM) on the basis of expenditure incurred at different levels for the year 2017-18. The proposal for the year 2018-19 is made on the basis of requirement of schools.
- District level education officers MDM prepared district level plan by consolidating the taluk level plans
- All the education officers MDM of the state called for an appraisal meeting at the State level. All the state level officers and staff verified the data of the district plan and state plan was prepared at the state level.
- The bottom up planning approach is followed in the preparation of AWP & B 2018-19. Data for the planning process is obtained from STS and MIS 2017-18.

## **2. Description and assessment of the program implemented in the current year 2017-18 and Proposal for 2018-19 with reference to**

### **2.1 Regularity and wholesomeness of mid day meals served to children; reasons for programme interruptions, if any and planning to minimize them:**

MDM has provided wholesome food regularly without any interruption during the year 2017-18.. Menu prescribed by the state was followed by all the schools. The State Government to ensure that the scheme is implemented wholesomely and effectively, a monitoring system has been defined in compliance with the directions given by Government of India. There is a complete synergy between Department of Public Instruction, Health Department, Department of Rural Development and Panchayath Raj and Karnataka Food and Civil Supplies at the District and Block Level.

### **2.2 System for cooking, Serving and supervising MDM in the schools**

**Cooking:** Mid-Day Meal Scheme is managed, monitored and supervised at school level by the “School Development and Monitoring committee“. The cooking is being done at school kitchen and centralized kitchens by following smokeless system. The food is being cooked at school level by the cooks under the close supervision of Head teacher, Nodal Teacher of the day and representatives of Mothers committee . LPG is being used for cooking in all the schools except 4 schools in Chamarajanagara District.



System Available for Cooking at GUHPS, Arekoppa, Sirsi Tq, UK Dist



**Steam Boilers are being used for Cooking MDM at Govt HS Basavanhalli, chikkamgalur Taluk & District**



**Serving:** Hygienic serving practice is being followed in all the schools across the state. The food is being served in the dining hall/place specified under the supervision of teachers. The food will be served to children after tasting by the teachers/Mothers/SDMC.



GHPS, Mutlapady, Karkala Tq, Udupi Dist

**Supervision:** The programme is being supervised and monitored by different field functionaries from state level to school level such as CRPs, SDMC, Mothers committee, BEOs, ADPIs, EOs, DDPIs, JDs etc. In addition the line departments like RDPR, Health department officers also supervise the programme. Efficient monitoring is ensuring by them. One of the best practices of monitoring is through mother committee which supervises in to each and every aspect of MDM in schools and also supports to MDM programme.



AD, MDM inspecting MDM preparation process at GHPS Beluru, Hassan District

### 2.3 Details about the weekly menu

Department has introduced new weekly menu from January 1<sup>st</sup> 2014 after thorough deliberation with nutritionists and stake holders to form a balanced nutritional Diet, which includes locally available seasoned vegetables and green leaves. To provide additional calories to the normal diet, cereals also added in suggestive menu.

#### 2.3.1 Weekly Menu-Day wise

Days	Menu	Vegetables to be used
Mon	Rice Sambar	Palak and drumstick leaves and other leaves, Potato, Brinjal, Onion, Tomato, mixed vegetables etc.,
Tue	Rice Sambar	White pumpkin, carrot, Beans ,Cabbage, Beetroot, Tomato, etc.,
Wed	Rice Sambar	Drumstick, Potato, Onion, Tomato etc.

Thus	Rice Sambar	Pumpkin, Bottleguard, curry cucumber, ladies finger, Raddish, Etc.,
Fri	Rice sambar	White pumpkin, carrot, Beans ,Cabbage, Beetroot, Tomato, etc.,
Sat	Bisibelebath/ Wheat upma	Palak and drumstickleaves and other leaves, Potato, Brinjal, Onion, Tomato, vegetables etc.,



Idlis and Pooris are Served as Additional Variety

### 2.3.2 Additional food items provided (fruits /milk/any other items) if any.

Government of Karnataka has introduced Ksheera Bhagya Yojane from 01-08-2013. 150ml of hot Milk is given to all children from 1 to 10th Std in all Govt and Aided Schools thrice a week (alternative days). Rs. 5.18 is spent per child /per day(Excluding GST @ 5%). From 17.07.2017 milk is distributed for 5 days a week except Saturday. Karnataka Milk Federation (KMF) is supplying the whole Milk powder to all schools. 18 grams of toned Milk Powder is converted into 150ml Milk. Details are shown in AT-1.

Sl. No	Details	Quantity	Cost (Rs)
1	Toned Milk Powder	18 Grams	4.59
2	Sugar	10 Grams	0.32
3	Fuel	-	0.15
4	Other	-	0.12
<b>Total</b>			<b>5.18</b>



Children Drinking Milk After School Assembly

### 2.3.3 Usage of Double Fortified Salt

Due to non availability of Double Fortified Salt, it is not being used in preparation of Food but , iodised Salt is being used. Schools are instructed to procure iodised salt for cooking at school level. The salt contains Standardized quality with Iodine which is very essential to all.

Standards	Quantity
1 to 5	02 gms
6 to 8	04 gms

### 2.3.4 At what level menu is being decided / fixed.

Sample menu is decided at the State level, while finalizing, importance is given to local food variety. Schools are also given freedom to follow the menu according to the local need and taste by following the standards prescribed.

**Ex:** On Saturday Godi mudde (wheat ball)/ Ragi Mudde with greens sambar, Sweet pongal, Idli, Poori etc are given in some schools.

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

Variety of food is being used in Karnataka. People are using different menu across the state. In order to cater the needs of all the children, a provision has been made to adapt local variation in menu as per the climatic conditions of the particular district /area.

The food is cooked according to the local cuisine. In some districts like Dakshina Kannada and Uttara Kannada, coconut is used in sambar as a main ingredient, locally available vegetables are used. Wheat Ball in the districts like Chithradurga, Davangere, Ragi (Millet) in Mandya, Chikkaballapura, Kolar and some parts of Mysore. Jowar in North Eastern districts of Karnataka.

### **2.3.6 Timings for serving of mid day meal at school level.**

General lunch session in schools is from 1.00 pm to 1.40 pm from Monday to Friday and on Saturday meal serving time is 10.40 am to 11.20 am. In some districts the lunch break may varies as per the Geographical condition.

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

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

**The sharing pattenen of funds for MDM is 60:40.**

GOI releases funds to state government. In turn state government along with the state share releases to districts. The state government will not wait for releases from the GOI, it releases funds well in advance to Zilla Panchayath. The funds will be released well in advance from district level to the school level through treasury and ECS.

### **2.4.2. Mode of release of funds at different levels**

The release of funds from the centre and state, up to the level of school is operated on the time schedule prepared for the year. These funds are released on quarterly basis through treasury, the same funds will flow to taluk treasury and then to school accounts. Steps are taken to transfer these funds through e-transfer.

Details are shown in **AT-2A**

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

Funds are releasing 3 months well in advance directly to the joint account of the head teacher and the SDMC president of the concerned schools and it is being monitored by all level officials during their visit to schools. Details are shown in **AT-2A**

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

No delay is caused at any level. The table AT-2A is duly enclosed with regard to the fund flow from the state to the district, further to blocks and finally to the school MDM account. The time to transfer funds from state to districts will be 05 days and from districts to taluk panchayats and school centers will take a span of 15 days. The flow of funds is always in advance for uninterrupted operation.

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

All schools are directed to utilize any available fund in their school account as per government order towards MDM if any delay or shortage of fund observed in their schools. Standing direction is given to concerned authority to release funds well in advance.

**2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year for the smooth and uninterrupted implementation of the scheme.**

The state has taken care to release funds well in advance to different levels with out waiting for the release of central share or when fund is awaited from Govt. of India in order to ensure smooth and uninterrupted implementation of the scheme.

**2.5 Food grains management**

**2.5.1 Time lines for lifting of food grains from FCI Depot- District wise lifting calendar of food grains**

The Allotment of food grains is made by the Government of India as per the requirement of the State. The District wise allocation is made by The Nodal Officer at The State Level. Allocation of food grains is communicated to the Districts in advance So that there is no difficulty in procuring the Foodgrains from F.C.I.

The time line for lifting of food grains from the godown is vary from 1<sup>st</sup> day of the Preceding quarter and it will supplied up to last week of the allocation quarter according to the availability of godown facility. Every districts has its own lifting calendar. Districts get indent from Assistant Directors of Taluk Panchayat before 10<sup>th</sup> of the respective month and lifted before 25<sup>th</sup> of that month ensuring the

allocation of food grains does not gets lapsed. Implementation schedule is followed by the KFCSC authorities and the district level stake holders. Recently the report was carried out, regarding quality of the food grains supplied by the KFCSC in one of the districts. From some schools opinions were collected and disseminated the result showing that the food grains (Dal, Salt, Wheat, Oil,) supplied by the KFCSC is good and free from the complaints.

There are no interruptions or obstacles found in the food grains management. Adequacy of allocation and supply, timely lifting, transportation and distribution along with the storage of food at different level is ensured. The state has pursued round the year visiting all the districts and also discussing these facts with the district authorities who attend the state level meetings. Timely allocation, procurement, storage and service during the course of implementation are praised. The FCI and KFCSC are in touch with the state and districts for streamlining the programme. One month buffer stock is well maintained in all MDM schools in the state.

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

The Supervision and Joint Inspection of Quality of Food grains is entrusted to Joint Inspection Committee consisting Deputy Director Food Department, District Manager- FCI, District Manager- KFCSC, Deputy Director-Department of Public Instruction, District Health Officer and Education Officer(MDM) as members. This committee ensures that, food grains of fair average quality are issued by FCI .The quantity of the food grains is also ensured by the Joint Inspection Committee.

During lifting of the food grains, joint inspections are done in presence of MDM and Food and Civil Supply officials. At the time of lifting food grains, team ensures the FAQ of food grains. The food grains are lifted from FCI stock yard to Karnataka State Food Corporation stock yards located at taluk level. The same is transported to schools under the supervision of Assistant Directors. As per recent circular some districts initiated to install electronic weighing scales fitted in the vehicles owned by the transporters.



Joint

Inspection Committees Ensuring The FAQ and Quantity of Rice Before Lifting the Food Grains From the Godown

(Godown at Mandya and Hassan)

**2.5.3 Is there any incident when FAQ grain was not provided by FCI. If so, the Action taken by the State/District to get such food grain 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.**

Procurement of FAQ food grains is strictly ensured. Deputy Director- Food Department and district MDM officer/officials ensures FAQ before lifting from ware house. During 2017-18 issue of low quality food grains supplied or replaced is not reported.

**2.5.4 System for Transportation and distribution of Food Grains.**

Food grains are being lifted from FCI godown in the first week of every month and is stored in KFCSC godown at Taluka level. Dal, Oil and Salt are procured by KFCSC and stored at KFCSC godown at Taluka level. Based on the indent placed by schools, Rice along with Dhal, Oil, Salt supplied to schools in the 2nd week of every month. Food grains are lifted and supplied to schools one month well in advance.



**2.5.5 Whether unspent balance of food grains 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**

Unspent balance of food grains will be taken as opening balance for the next month and as per the indent the food grains for the current month will be given to that respective schools. All the schools are receiving food grains at doorstep by the contractor appointed by the CEO ZP`s in their respective districts from Taluk godowns. These godowns are being maintained by the KFCSC.



SDMC Members Checking the Quality and Quantity of Food Grains While Receiving at School Level

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

Food grains are being lifted from FCI Godown in the first week of every month and is stored in KFCSC godown at District level. Dal, Oil and Salt are procured by KFCSC and stored at KFCSC godown at Taluka level. Based on the indent placed, Rice along with Dhal, Oil, and Salt supplied to schools in the 2nd week of every month. Buffer stock will be maintained for a span of 1 month in all MDM schools and so also in KFCSC godown at Taluk level as standing instruction and also maintained.



Storage Facility at District Godown Chitradurga



Storage facility at District Godown Chamarajanagara

### 2.5.7 Challenges faced and plan to overcome them.

Transporters are appointed by CEO, Zilla Panchayath to transport rice from KFCSC Godown to schools separately to avoid Transportation delay. Substitute arrangements are being made by the transporters as per the standing instructions.

Rice, Dal, Oil and Salt are to be transported together. In case of any interruption Dal, salt and Oil are not procured on time, then it affects the distribution process. Such interruptions were addressed through substitute arrangements like school level procurement. In case of LPG supply is interrupted, remedial measures through substitute arrangements from the concerned gas agency is being ensured.

There are no interruptions or obstacles found in the food grains management, adequacy of allocation and supply, timely lifting, transportation and distribution along with the storage of food at different level is observed. The state has pursued throughout the year, visiting all the districts and also discussing these facts with the concerned authorities in the state level meetings.

Timely allocation, procurement, storage and service during the course of implementation are encouraged. The FCI and KFCSC are in touch with the state and districts for streamlining the programme. One month buffer stock is well maintained in all MDM schools of the state.

**Challenges faced:**

The state has not faced any challenges during the year 2017-18.

**2.6 Payment of cost of food grains to FCI****2.6.1 System for payment of cost of food grains to FCI; whether payments made at district level or State level**

After supplying the Rice and Wheat by FCI, the bills are submitted to the Chief Executive Officers of Zilla Panchayat for approval and the same would be submitted to the treasury and cheque are drawn and credited to FCI through Treasury.

**2.6.2 Status of pending bills of FCI of the previous year and the reasons for pendency**

Some bills of FCI is pending due to delay in submission of bills from FCI to concerned ZPs. Details are listed in AT-6B.

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

Pending bills will be cleared in 1<sup>st</sup> quarter of 2018-19.

**2.6.4 Whether meetings are held regularly by 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.**

Under the chairmanship of CEO, ZP. a committee is constituted and regular meeting are held at the district level. All the stake holders from other departments attend the meeting and resolve the issues relating to lifting, quality of food grains and payment of bills.

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

Yes. All the District Nodal Officers are submitting the proceedings of the district level meetings to state office and keep informing the issues if any.

**2.6.6 The process of reconciliation of payment with the concerned offices of FCI.**

All the bills raised by FCI are paid through treasury cheque without delay As soon as the bills cleared and payment is made to FCI the the payment details collected from the districts and cross checked with the FCI .Bill tracking system is in place.

**2.6.7 Relevant issues regarding payment to FCI.**

The major issue is delay in FCI payment. The gap between bill generation, submission and the date of payment is 15 days. This is very short time to clear the bills because the bills reached to the concerned districts after 10 days from the generation of the bill, and to clear these bills it takes more than 15 days since it has to go through different sections for verification. This time limit has to be increased to 30 days so as to all next level officers will have enough time to clear the bills

**2.6.8 Whether there is any delay in payment of cost of food grains to FCI and steps taken to rectify the same**

There is no delay in payment of cost food grains 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.**

Number of cook-cum-helpers has been determined as per the norm fixed by the Govt. of India depending upon the strength of the children enrolled in a particular school. Names of cooks engaged and their date of engagement is communicated to the District office where a complete record of the cook-cum-helpers is maintained. Thus state is following prescribed norms of MHRD for the engagement of cook-cum-helpers.

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

The state is following the norms prescribed by MHRD only

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

No, There is no difference in the number of Cook Cum Helpers eligible and actually engaged. Statistics on CCH is shown in AT-1.

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

The mode of payment of honorarium to cook-cum-helpers including NGOs / SHGs / Trust / centralized kitchens etc., is made through electronic fund transfer to their concerned bank accounts without any delay. The honorarium of Head Cook and CCHs are paid through bank accounts. The EO taluk panchayat releases the honorarium directly to the bank accounts of respective cooks.

**2.7.5 Whether the CCH were paid on monthly basis.**

Yes, the CCHs are paid 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.**

No, payment is being made regularly.

**2.7.7 Rate of honorarium to cook cum helpers**

The Head cooks receives an amount of Rs 2700/- pm and Helpers are getting Rs 2600/pm Respectively which includes Rs 600/- of central share.

**2.7.8 Number of cook cum helpers having bank accounts.**

All the 1,18,130 CCHs are having bank accounts.

**2.7.9 Number of CCH receiving honorarium through their bank accounts.**

All 1,18,130 CCHs are receiving honorarium through their bank accounts

**2.7.10 Provisions for health check-ups of cook cum helpers.**

Under NRHMs Rashtriya Bala Swasthya Karyakram health checkup health check up all students is being done at all schools.. RBSK team visits school twice a year. Whenever this team visit the school, all cook cum helpers under go health check up. Thus a provision is made for health check ups of CCHs.

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

Yes, all the CCH's are wearing aprons, headgears and gloves at the time of cooking Midday meal to maintain personal hygiene and in order to protect from fire hazards.



GHPS, Beguru, Nelamangala Tq, Bengaluru Rural Dist

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

Appointment of cook cum helpers engaged at school level and in centralized kitchens is done as per the norms of MDM. The modalities followed by NGOs is reviewed and ensured by the District MDM officer concerned

**2.7.13 Mechanisms adopted for the training of cook cum helpers. Total number of trained cook cum helpers engaged in the cooking of MDM. 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.**

Training is provided to cook cum helpers at cluster level. For the year 2017-18, 1,18,130 cooks are trained. A training module Shuchi-Ruchi is available as resource material for the training of CCHs which focuses mainly on Safety-Quality-Economical ways of MDM preparation. One day training in a year is scheduled.



Training of CCHs at Sirsi and Udupi

**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.**

Steps have been initiated to bring all the cook-cum-helpers in the State under the coverage of one or the other social security schemes,. All cook cum helpers are informed about the security plans available and motivated to get enrolled in those schemes voluntarily.

**2.8 Procurement and storage of cooking ingredients and condiments**

**2.8.1 System for procuring (good quality Ag-mark / FPO) pulses, vegetables including leafy ones, salt, condiments, etc. and other commodities.**

Pulses, edible oil are supplied through KFCSC as per the indent placed by the district with food grains. . The cooking ingredients like vegetables including leafy ones, salt, condiments & fuel and other commodities are locally purchased at school level. The contingency in cash is released by the Head master based on the attendance of the children on daily basis.. The enhanced contingency per child /per day for children in primary school is Rs. 4.13 and Rs. 6.18 in upper primary schools respectively. The gas cylinders are

supplied as per norms and directives provided to the agencies through CEOs of ZP on the basis of route maps. The procurement is maintained as per indent received from the schools two months in advance based on the indent given by the institutions.

**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. FIFO method has been adopted so as to provide fresh and quality food to students, which in turn helps the smooth management of MDM in schools of district. A circular from the state office has been issued to arrange the stock following FIFO and FEFO. The head teachers are instructed to mention the date of arrival on the bags and arranging in FIFO manner. As per the instruction, the head teacher records the supply date on bags which makes easy for them to follow FIFO.



Storage of Food Grains at GHP School ,

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

The head teachers are instructed to keep ingredients and condiments in store in a clean and dry place. The condiments and ingredients are prevented from direct exposure to sunlight, and other impurities. Tight sealed containers are provided for better storage. Kitchen area is advised to maintain clean and hygiene. FIFO method is adopted in usage of pulses and condiments.





Storage of Food grains and Condiments At School Level (GHPS Gundlupete, CR Nagara District)



Condiments and Food Grains for Day to Day usage Stored at GUHPS, Arekoppa, Sirsi Tq, UK Dist

#### **2.8.4 Steps taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under MDM.**

Guidelines and circulars are issued to the district level to ensure the safety and hygiene practices in school kitchens. It is also instructed, all the supervisory staff should look in to the safety measures followed in the schools. In the review meetings of both district and state level an agenda is made compulsory.

For the year 2017-18 the project was extended to 5 more districts. Training for the field officers is provided. Further for the year 2018-19 two more districts added to this project .The districts are Chikkaballpura, Kolara, Chitradurga, Shimoga, Mandya, Hassan, Bidar and Yadgiri implementation of this project is under progress.

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

Circulars regarding the implementation of MDM is directly sent schools from the State Office. Further follow up is ensured at district, taluk, cluster and school level. All head teachers and CRPs are trained in this regard. Head teachers and CRPs together orient teachers, SDMC members and the community. Information is also disseminated through Shikshana Varthe a monthly magazine is also being done.

### **2.9 Type of fuel Used for Cooking of MDM-LPG/Smokeless/Chulha/Firewood and others**

Most of the schools to the extent of 99.99% are using LPG for cooking of MID Day Meal. Some schools where the physical barriers are not permitting to transport the cylinders, hence fire wood is being used. Eg: some schools situated in forest areas like Kollegala of Chamaraja Nagara district..

#### **2.9.1 Number of schools using LPG for cooking MDM**

99.99% schools are using LPG for cooking. Out of 54639 schools, 54635 are using gas for cooking MDM. Only 4 schools of Chamarajanagara district are left out due to physical barriers. Efforts are in place to provide biogas to these schools. Details are given in AT-13.

#### **2.9.2 Steps taken by State to provide LPG as fuel in MDM in all schools.**

The State has provided LPG to schools wherever possible. Only 4 schools are left out due to physical barriers where the cylinder supply is not possible. Even then efforts are in place to provide biogas to these schools.

#### **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.**

Funds released under the Mid-Day-Meal Scheme for the construction of kitchen sheds are released to the District Education Officers (MDM) for transferring the same to joint account of Head Teacher and the SDMC president to get the kitchen shed constructed. As per the directions of MHRD Kitchen-cum-stores are constructed annually under priority basis in schools by SDMC's where availability of sites. Sub-committee is framed to supervise the constructions and monitoring the expenditure. Technical supervision is done by Panchayath Raj Engineering Department (PRED). The details on status are shown in AT 11 and 11-A.

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

Yes. As per the guidelines of MHRD, with the help of Executive engineer prepared the plan and given directions to the districts. On the availability of land and geographical location construction of kitchen sheds will be modified..

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

An advisory committee for construction of kitchen cum store is formed at school level. This committee will have 5 members including SDMC president and Head master. According to the level of construction funds are released. The expenditure is audited by the SDMC.

### **2.10.4 Kitchen cum stores constructed through convergence, if any –**

Till date 11,200 kitchen sheds were constructed in schools through convergence of Taluk Panchayath and Zilla Panchayath.

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

From 2006 to 2013-14 Central Government has sanctioned 40477 kitchen sheds. Out of which 38836 have been completed, 393 kitchen sheds are in different stages of construction and 1496 kitchen sheds are yet to start.

Out of 1496 yet to start kitchen sheds, 1293 kitchen sheds that were sanctioned to un divided Gulbarga district during 2006-07 were not started due to technical reasons. Therefore the State requested that central assistance may be provided for the construction of these kitchen cum stores as per new SR and plinth area norms . The same , was considered by the PAB, MDM , 2016 and directed the State to submit a fresh proposal for sanctioning of 1293 kitchen cum stores as per new SR and plinth area norms . As per the direction the State submitted the fresh proposal.

The proposal of the State has been approved in March 2018 (The total cost to be incurred towards this in 60:40 sharing pattern is 5795.92 lakh.)stating that, the State Government may utilize central assistance of Rs 775.80 lakh lying with it since 2007-08 as 1<sup>st</sup> installment for the construction of 1293 with a condition of releasing the 40% mandatory State share of Rs 517.20 lakh against 60% central share of Rs 775.80 lakh and start the construction work at once and complete it by 12 months. After achieving 80% physical and financial progress proposal may submit for the 2<sup>nd</sup> installment with utilization certificate. In the meanwhile a Government order was issued by the State to utilize the Central Assistance of Rs 775.80 lakh lying with the district including the fund of Rs 320 lakh released under States SDP fund to construct 137 KS in Kalaburgi and 111 KS in Yadagiri district. Construction of 248 KS is in progress. Hence the total no of kitchen sheds under progress is 393 and yet to start kitchen sheds are 1248. Details are entered in AT- 11 and 11-A.

**For the year 2018-19 new kitchen sheds are not proposed**

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

Construction of kitchen cum stores are delayed due to some land disputes at school level, as well as scarcity of sand.

**2.10.7 How much interest has been earned on the unutilized central assistance lying in the State/implementing agencies?**

No interest has been earned as the fund sanctioned was in Fund 1of district treasury.

**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**

A total of 11,200 kitchen sheds were constructed in schools through convergence of Taluk Panchayath and Zilla Panchayath by Zilla panchayath Engineering Department.

**2.11 Kitchen Devices**

Assistance was provided in a phased manner for provisioning and replacement of kitchen devices at an average cost of Rs. 5,000 per school. Schools were given flexibility to incur expenditure on the items listed in bracket on the basis of the actual requirements of the school (a. Cooking devices (Stove, Chulha, etc.) b. Containers for storage of food grains and other ingredients c. Utensils for cooking and serving.)

From 2006 to 2014-15, 62,058 units of kitchen devices were sanctioned and all were procured in the respective years. 42588 units were sanctioned for replacement till date and same was also procured during the year in which it was sanctioned.

For the year 2017-18, 12 new kitchens centers were proposed for procurement of kitchen devices and the same was approved in PAB but the grant was not released. Hence the kitchen devices for 12 units is proposed for the year 2018-19. Replacement of kitchen devices is not proposed.

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

The required kitchen devices for preparation and serving of the MDM is procured by the SDMC's. when they received funds from the districts. As per the need of the schools SDMC's procures the kitchen devices as per the norms and guidelines.

#### **2.11.2 Status of procurement of kitchen devices**

The details are shown in AT-12 and 12A.

#### **2.11.3 Procurement of kitchen devices through convergence or community / C S R**

Majority of the schools in the state procure kitchen devices from donors in the form of plate, tumblers, mixer grinder, pressure cookers, RO water filters, syntax water tanks, mats, aprons and head scarf along with hand gloves to the cooks. Details of Donation is registered in the stock register of the concerned school.. In some schools donors have constructed dining hall for the purpose of mid day meal scheme. Many districts have benefited with cash donations.



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

All MDM serving schools in the state are having eating plates and tumblers as per their school strength. The source of funding is community i.e parents, patrons, and Social workers.

### **2.12 Measures taken to rectify**

#### **2.12.1 Inter district low and uneven utilization of food grains and cooking cost.**

Problem of Inter district low and uneven utilisation of food grains and cooking cost is not arisen.

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

No. Intra-district mismatch in utilization of food grains and cooking cost is not found.

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

Due to some technical issues mismatch of data is seen. Action has been taken to rectify the same.

### **2.13 Quality of food**

#### **2.13.1 System of Tasting of food by teachers/community. Maintenance of taste register at school level.**

Instruction is given through Standard Operational Procedures, that nodal teacher of the day has to taste the food half an hour before serving to children and to enter the details in the taste register. The verified results are considered as indications for any change in the food preparation to maintain hygiene level.

Taste Register is maintained by school and signed by a teacher who tastes the food for the day. Mothers' committee is formed at every school to give their effective feedback and same is considered for the improvement of the quality of MDM.



Community and Mothers Committee Members Supervising the Hygiene of Kitchen and Tasting the Food

**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 meals.**

In implementation of mid-day meal programme, community initiative is worth mentioning in the state. The community participates through school children's mothers association. Out of the total mothers of children enrolled in the school, two mothers are nominated on roster basis to supervise the cooking and distribution of meal. Roster of parents and community is maintained at schools to ensure their presence during cooking and serving. They are allowed to taste the food before serving and to record their comments in the taste register.

**2.13.3 Testing of food sample by any recognized labs for prescribed nutrient and presence of contaminants such as microbes, e-coli. Mechanism to check the temperature of the cooked MDM.**

Testing of food sample by any recognized labs for prescribed to test the presence of contaminants such as microbes, e-coli is in practice. The temperature of the cooked food is checked physically.



Technician from Bangalore Test house Rajajinagar, Bangalore. Is collecting the food sample for testing at GHS Sakaleshapura, Hassan District.



#### 2.13.4 Engagement of NABL labs for the testing of Meals.

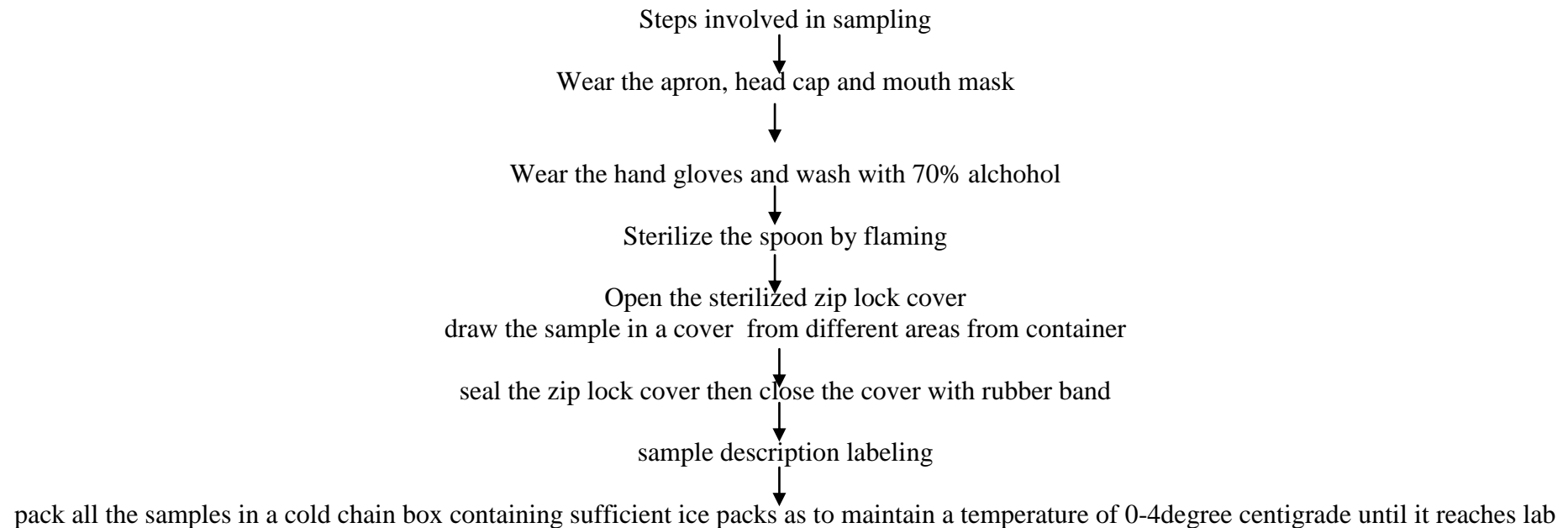
The state had meetings with Public Health Institute , Bengaluru and private labs available in the state. At present public health institute a government organization and NABL lab at Hyderabad are engaged for food testing. PHI has given Standard Operational Procedures to draw the sample for testing..

Each Taluk is provided with 10,000/ for testing of food. There are 4 NABL labs in the state. i.e one per division . In Karnataka 5 authorised laboratories are established. Each division is having one Laboratory. One laboratory is running from Bruhat Bangalore Mahanagara palike. These labs test only raw food grains.

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

##### Sampling Protocol

The following protocol is being followed to draw samples from schools.



To begin with, the frequency of lifting and testing of sample planned is 1 or 2 per month- per taluk.

### **2.13.6 Details of samples taken for testing and the result thereof.**

548 food samples from 274 schools of 18 districts are collected and sent for testing during the year 2017-18. The results are satisfactory. Details are shown in AT-14.

### **2.13.7 Step taken to ensure implementation of guidelines issued with regards to quality of food.**

Orientations to CCH, Head Teacher and other field functionaries to maintain safety and quality in MDM implementation was conducted. A **separate standard Operational Procedures** is issued to schools to ensure safety and quality in MDM and the same is also made available to all stake holders on the website..

To evaluate the performance of the school regarding MDM implementation, a 16 point evaluation scale is prepared for supervisory staff.

Like wise a check list is maintained at school level. The functions executed for the day is self evaluated by the teacher in charge on daily basis. The same is verified by the head teacher on daily basis and follow up is ensured.

### **2.14 Involvement of NGOs/Trust.**

In the State 66 NGOs are working in 14 districts covering 5313 schools and 709058 children for the implementation of MDM. The NGOs are serving hot cooked meals to children across the State. All NGOs have established their own centralized kitchen. NGOs like Akshya Patra Pratishtana have in house lab facility for food testing. They distribute the food to the allocated schools through their own transport. They take utmost care to transport food from kitchen to schools within one hour. Details are annexed in AT 19 and 20.



JSS an NGO kitchen center at Chamarajanagara

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

The districts are authorized to engage NGOs/Trusts for serving of MDM through centralized kitchen as per norms . The district level committee examine the proposals. As per the guide lines of the department they engage the NGOs. Since 2012-13 no new NGOs are engaged for the purpose of MDM.

**2.14.2 Whether NGOs/Trust are serving meal in rural areas.**

Yes, The NGOs like Akshya Patra and Adanya Chetana are serving meals in rural areas by establishing kitchen centres with in the proximity of 20 to 60 kilo meters.

**2.14.3 Maximum distance and time taken for delivery of food form centralized kitchen to school.**

Maximum distance from centralized kitchen is 20 to 60 km and the Maximum time taking is lesser than 1 hour 30 minutes.



JSS NGO Kitchen Centre at Chamaraja Nagara District

**2.14.4 Measures taken distance and time taken for delivery of food from centralized kitchen to school.**

The NGOs are using closed containers to deliver the food to school with multiple vehicles and different routes to reach the destination school well in time maintaining 65<sup>0</sup> c. temperature between preparing and serving MDM. The 3 factors namely time, distance and temperature is ensured.



cooked Food is Being Transported from JSS Centralized Kitchen in steel containers Chamaraja Nagar District

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

The responsibility of receiving cooked meals at the schools is lying with the Head Teachers and the Cooks.

**2.14.6 Whether sealed containers are used for supply meals to school.**

Yes, the food is being supplied in sealed container by the NGOs, to schools.



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

Normally the prepared food will reach the school half an hour to 45 minutes prior to lunch time.

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

Weighing machines are available in all schools.

**2.14.9 Testing of food samples at centralized kitchens.**

In centralized kitchens, testing of Food sample is periodically conducted.and the reports are shared with the concerned officers of block and district..

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

No. The MOU clearly indicates that they should not receive any grants from any other organizations for MDM purpose.

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

To ensure transparency, strategies are formed at all stages from school to state. Accountability, proper implementation of the programme and food grains management are all well managed in all the schools. There is the presence of SDMC, Mothers' committee and parents concerned to witness the implementation of the programme in schools. This programme has witnessed a huge success with the support of all stake holders.

The information of the procurement of food grains, cooking gas and serving meals are being brought to the notice of SDMC, parents and the community. Appointment of CCHs is done with the consultation of panchayats, SDMCs, as per the norms.

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

Logo of MDM and the entitlement of children and other information are displayed in all the schools at visible place.



### 2.15.2 Dissemination of information through MDM website.

Dissemination of information through MDM website [www.schooleducation.kar.nic.in](http://www.schooleducation.kar.nic.in) is being done and is being updated periodically by the state office.

**2.15.3 Provisions for community monitoring at school level i.e., Mother Roaster, Inspection registers.**  
Community ,Mothers and SDMC are allowed to monitor MDM programme at school level.

**2.15.4 Tasting of meals by community members,**

The mothers and the community members like parents, elected representatives are allowed to visit the school during preparation and serving time in order to supervise the process and record their opinion for better implementation.



Tasting of Meals by Community Members

**2.15.5 Conducting Social Audit.**

Social Audit is not done for the year 2017-18.

## 2.16 Capacity building and training for different stake holders.

### 2.16.1 Details of training programme conducted for CCH, state level officials, SDMC members, school teachers and other stake holders.

Regular training programmes are being conducted by MDM to all the teachers in the primary and upper primary schools through Cluster Sharing Meetings. A module of Mid Day Meal programme addressing all the aspects of the scheme is used as training module.

In order to upgrade the cooking skills and to maintain quality and safety in the implementation of MDM, all Cooks are trained. During 2017-18 cooks are given one day training at cluster level, head teachers and CRPs are trained at taluk level. In the orientation programme, the personal hygiene of cooks, the safety measures to be followed before and during the process of cooking in kitchen, use of LPG stoves, use of aprons, steps to be followed in the preparation and serving of food, storing of food grains, accounts maintaining etc., are discussed in detail.



One Day Refreshing Training for Cooks at Yadagiri Cluster

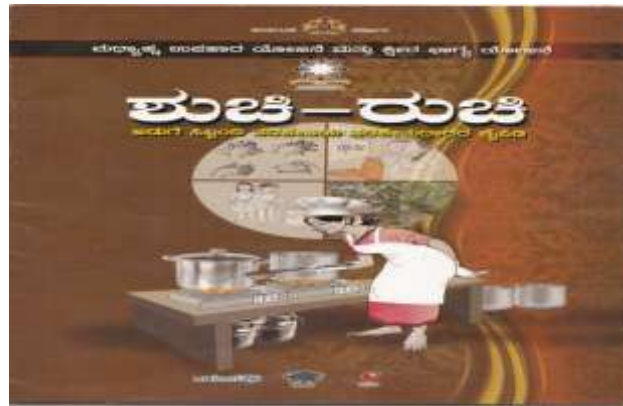




Progress review of MDM with Asst. Directors at State level

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

- **Modules:** “shuchi – Ruchi” is the module used for training of cooks, posters on do’s and don’ts and a video focusing on safety and quality issues were used as resource materials.



“Shuchi-Ruchi” Training Module for Cooks

### **2.16.3 Target for the next year**

It is proposed to train 1,18,130 cooks, 32 Education officers (MDM), 176 Assistant Directors(MDM), 5000 Cluster Resource Persons for the year 2018-19.

### **2.17 Management Information System at School, Village / Gram Panchayat, Block, District and State level and its details.**

Mid-Day-Meal Programme implementation is the overall responsibility of committees constituted at school level. Teacher In charge of the day supervises the MDM implementation process and maintenance of day to day record of the programme. There are only two important registers to be maintained at school level. One register is for maintenance of funds (Cash Book) and second register is kept for food grains. At the end of the month, every school submits its monthly report of utilisation and stock of food grains to the Assistant Directors, MDM.

Assistant Directors compile the reports received from various schools and update the MIS entries and communicate to the District Education Officer (MDM), who in turn compiles the entire district report and sends to the State Mid-Day-Meal office online.

MDM-MIS (portal) is used for online monitoring of the scheme. The portal captures information on important parameters like category-wise enrolment, teacher (looking after MDM) details, cook-cum-helpers details with social composition, availability of infrastructural facilities such as kitchen-cum-stores & kitchen devices, mode of cooking, drinking water, toilet facilities, etc., on annual basis. • The portal also captures monthly data, which helps in monitoring the critical components/ indicators of the MDM such as number of meals served, utilisation of food grains & cooking cost, honorarium paid to cook-cum-helpers, school inspection details, etc. These reports are accessible to the officers at all levels for better monitoring and implementation of the scheme. Details are shown in AT-23.

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

In the state proper management information system is in place. In all the schools data related to institution, student, beneficiaries, availability of funds, food grain, allotment of fund, infrastructure are maintained in the same format prescribed by the state government. This information is collected by Assistant Directors, MDM, from School Level. The School level information are compiled at block level and DATA entry into MDM-MIS is made at the taluk level itself. Similarly the block level data /information are compiled at district level by Education Officer, MDM and sent to State on monthly basis.

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

Data is being entered in MDM-MIS portal at Block level. The data of schools in which food is being supplied by NGOs get entered at district level.

#### **2.17.3 Availability of man power for web based MIS:**

The services of one data entry operator is provided to each Block for entering the MIS data in web portal

**2.17.4 Mechanism for ensuring timely data entry and quality of data.**

Mechanism 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 to prepare the QPR and Annual Plans and also for monitoring purpose.

**2.18 Automated Monitoring System(AMS) at school, Block, District and State level and its Details:**

Automated Monitoring . system has been introduced to supervise the M.D.M. program implementation at school level on day to day basis. Daily monitoring of regularity of meals provided being successfully done through SMS based real-time monitoring. Details attached in AT 23-A.

**2.18.1 Status of implementation of AMS**

Automated Monitoring System is implemented in the across the state. The average progress is ranges between 75-80%. Due to some technical reasons the state could not achieve 100% progress. Efforts are in place to achieve 100%.

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

Data collection is made through SMS.

**2.18.3 Tentative unit cost for collection of data.**

No charge is levied for sending SMS from schools. It is free of cost for them. Where as push messages are charged 3paise and this is being borne by the state.

**2.18.4 Mechanism for ensuring timely submission of information by schools**

AMS Reports are generated on daily basis at Block, District and State level in order to ensure the number of SMS sent from schools. Immediate action is being taken to get the SMS on the same day from the school regularly.

**2.18.5 Whether the information under AMS is got validated.**

Information gathered through AMS is got validated.

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

Yes. AMS data is being used for monitoring purpose. The facts and figures collected through SMS is being verified with MIS and QPR data.

**2.18.7 In case, AMS has not been rolled out, the reasons there for may be indicated along with the time lines by which it would be rolled out.**

AMS has been rolled out across the state.

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

Evaluation study is conducted by the Directorate of Economic and Statistics for the year 2017-18 under 17<sup>th</sup> round study of development Programmes.. Statistics and information is shared between the departments. The report is awaited.

**2.20 Write up on best/innovative practices followed in the District:**

As years have passed, the scheme of MDM is growing with number of best practices as witnessed during the visits round the state. The co-operation of State Govt. is also enormous in helping the scheme to run smoothly involving the stake holders thoroughly into this scheme. The following are the best practices implemented.

- SDMC & Mother Committees Participation and Contribution, Under this practice schools are taken the following measures.
  1. List of mothers are prepared on the basis of enrolment of the children
  2. Regular meetings with mothers to bring awareness
  3. Identifying the mother's and allot them days on which they have to supervise
  4. Maintaining the attendance register of mothers
  
- Record Keeping and Display of Information on School wall-Primary schools in the state are displaying the following information on the school walls (Gode Baraha):
  1. Details of food grains to be served to each student (primary)
  2. Details of food grains to be served to each student ( high school)
  3. Steps to be followed during the preparation of mid day meals
  4. Details of the Protein tablets provided to the students
  5. Details of safety measures
  6. Daily Details of the Beneficiaries with Admission and attendance

- Teachers' Participation

The success of the Mid Day meals programme in the state is to a very great extent, due to the active participation of teachers. Teachers taste the meal before serving it to the children. They are ensuring that the children wash their plates and keep it clean and also educating the children about the cleanliness and hygiene.

- Plantation of Kitchen Garden in School Compound

**Some Specific Best Practices followed in the State are :**

1. To maintain social equality at the grass root level one cook appointed in every center necessarily belongs to SC/ST communities
2. Only women are appointed as cooks with preference given to widows, single mothers and destitute women.
3. LPG is used in the preparation of food in the interest of protecting greenery, reducing air pollution and also protecting the women's health and cleanliness.
4. SDMC and other civil amenities committees are giving good quality vegetables/fruits/sweets to children on National festival and other special occasions.
5. Rain water harvesting for improving the ground water management
6. Availability of Structured training modules for cooks. Cooks have been trained in the preparation of hygienic and healthy food and in maintaining cleanliness. • One day training for cooks at the rate of Rs 100/-per cook under state fund.
7. Good convergence with other government departments
8. All Children are served food by making them sit in rows irrespective of caste and creed. This helps in co-ordination, co-operation, equality and moving towards casteless society.
9. Pucca kitchen sheds are provided to the schools out of various schemes of Zilla Panchayath and State Funds.
10. Rs 10,000/- is sanctioned to all taluks for food testing from state budget.
11. Rs 5000/-to districts and Rs 2000/- to taluks is sanctioned to conduct SMC meetings quarterly.
12. For upgradation of the office Rs 40,000/ to the districts and Rs 20,000/- to the taluks is released
13. Under AMS, Rs 88,069/- is paid to NIC as renewal charges in order to send push SMS to Head Teachers.
14. Capacity building for all the implementing officers from district level to cluster level is organized and the expenditure incurred under state fund.

15. The Govt. of Karnataka has introduced “**Ksheera Bhagya Yojana**” by providing 150 ml. hot milk after prayer assembly 5 days in a week.
16. E- transfers of funds in advance up to schools by GOK before receiving from GOI
17. The cooks-cum-helpers are provided with aprons, caps and hand gloves, purchased out of accumulated funds of the school.
18. Protocol for testing of meals is in place and regular testing of samples is done.
19. Waste management is well planned in the schools by digging the pits in the school premises for dumping the wastes and a layer of mud is covered for gaining the composts which will be utilized for growing vegetables.
20. Additional payment of Rs 2100/-to head cook and Rs 2000/- to helpers per month from state budget. Emergency Medical Plan is displayed in all the schools.
- 21 Use of fortified rice in Akshya patra foundation centralized kitchen and intended to introduce fortified rice in decentralized kitchens of 4 districts by the state government.The process is in progress.



**Hand Wash Unit Constructed by Donors**



**Over Head Tank and RO Water Purifier  
Durgamba High School, Davanagere**

**Untoward incidents**

### 2.21.1 Instances of unhygienic food served, children falling ill Sub-standard supplies,

It is unfortunate to quote that, there are some stray incidents happened in the year in spite of state's constant efforts to avoid it. 7 incidents are reported during the year and the details are given below.

#### Consolidation report of major incidents happened In the state during 2017-18

Sl No	District	Name of the school	Indication	Details	Action Taken
1	Belagavi	GHPS, Hulikatte, Savadatti Tq	Date of Incident	12.06.2017	Children were taken to nearest Government hospital and treated for stomach ache. Late evening they were discharged and sent home safely.
			No of Children fell ill/affected	9 children complained about stomach-ache after consuming M/DM	
			Reason for the Incident	Acidity	
2	Chikkamagaluru	GHPS, Gonagillakate, Tarikere Tq	Date of Incident	12.06.2017	Children were taken to nearest Government hospital and treated for stomach ache. Late evening they were discharged and sent home safely. Teachers were instructed to distribute tablets half an hour after the Lunch.
			No of Children fell ill/affected	57 children complained about stomach-ache after consuming Iron tablets soon after lunch.	
			Reason for the Incident	Chemical reaction	
3	Uttara Kannada	GHPS, Danaganahalli, Sirsi Tq	Date of Incident	23.06.2017	While consuming MDM children saw the pieces of Lizard in their plates and started vomiting.
			No of Children fell ill/affected	15	
			Reason for the Incident	Lizard found in Sambar.	

					Immediately they were rush to hospital and given treatment. After they were discharged.
4	Bagalakote	GHPS, Gangura, Hunagunda Tq	Date of Incident	10.07-2017	After consuming Payasam in MDM 11 children started vomiting. Children were taken to nearest Government hospital and treated for vomiting. As a precautionary measure rest of the 95 children were also treated. All CCHs were dismissed and new CCH are appointed. School HT was warned through notice.
			No of Children fell ill/affected	11	
			Reason for the Incident	Due to Uncleaned Soji used for Payasam worms were found.	
5	Gadaga	GHPS, Antura Bentura, Gadaga Rural	Date of Incident	15.07,2017	After consuming Upma in MDM 40 children started vomiting. Children were taken to nearest Government hospital and treated for vomiting. All CCHs were dismissed and new CCH are appointed. School HT was warned through notice.
			No of Children fell ill/affected	40	
			Reason for the Incident	Due to Uncleaned Soji used for Upma worms were found.	
6	Belagavi	Sri.Halasiddeshwara, AHPS, Kankanavadi, Rayabhaga Tq	Date of Incident	11.07.2017	Children were taken to nearest Government hospital and treated for stomach ache. Late evening they were discharged and sent home safely. Teachers were instructed to distribute tablets half an hour after the
			No of Children fell ill/affected	23 children complained about stomach-ache after consuming Iron tablets soon after lunch	
			Reason for the Incident	Chemical reaction	



					Lunch.
7	Vijayapura	GHPS, Mudura, Muddebihala Tq.	Date of Incident	28-08-2017	<p>To take Milk 1<sup>st</sup> Standard Children were in queue. Then a CCH came to distribute the milk holding a hot milk bowl in her hand. As soon as she came children started pushing and one of the children was pushed by her class mate in turn she hit the milk bowl, the milk was poured on her body and the girl was injured with burn wounds. Immediately she was taken to nearest hospital for First Aid then to KLE hospital Belagavi. She was in the hospital for around 30 days and treated well. The entire expenditure from different source was met by the department. Apart from this she was given a sum of Rs 1.75 lakh.as compensation by the teachers association of that Block. At present the child is in school.</p> <p>As a corrective measure the CCH was dismissed and the head teacher and a nodal teacher were suspended.</p>
			No of Children fell ill/affected	01	
			Reason for the Incident	Negligence of CCH and Teachers.	

### 2.21.2 Sub-standard supplies:

Action has been taken to supply FAQ quality. Hence this question does not arise.

### 2.21.3 Diversion/ misuse of resources

No such cases have been reported during 2017-18

### 2.21.4 Social discrimination.

No such cases happened in the state

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

A circular on SOP is issued to all schools directly from the state office. The schools have to follow the SOP strictly and this is being ensured by the supervisory staff. The Department officials highlighted the importance of MDM and its impact through campaign, through awareness programme, dialogue, print media and electronic media. All Officers are informed to attend all untoward incidents immediately without any delay and take immediate action and the same will be intimated to the senior Officials. All SDMC's were informed to have a vigilance about the scheme. Emergency plan is existing in all the schools.

## 2.22 Status of Rastriya Bala Swasthya Karyakram (School Health Programme)

The school health programme is implemented under RBSK in convergence with Department of Health and Family Welfare. Each taluk is equipped with 2/3 teams of experienced Doctors. A team of doctors visits schools, record the health details of the child in individual health card. The children who are identified with health disorders are recommended for higher treatment.

During the year 2017-18(Apr- Dec), through the early screening and intervention program RBSK has been able to screen a total of 4939487 children.

Target	Achivement	Percentage	Referred	Medical	Surgical	Early Intervention	AFHC Counselling
4939487	4939487	100	189492	91234	1244	47527	12964



Periodical Health checkup Programme conducted by RBSK team in GHP School Madhya, Dakshina Kannada Dist.

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

Apart from hot cooked meals, children are provided with supplementary nutrition in the form of tablets, like: vitamin 'A' and de-worming (Albendazole) Tablets once in six months and WIFS tablet weekly once under WIFS programme.

#### **2.22.2 Distribution of spectacles to children with refractive error,**

Spectacles have been distributed to children with refractive error. The details are shown in AT-21.

#### **2.22.3 Recording of height, weight etc.**

Every year during medical checkup height and weight is recorded. The register is maintained by the head teacher.

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

According to the guidelines given by the department RBSK team visits the school twice in a year.

### **2.23 Present monitoring structure at various levels. Strategy for establishment of monitoring cell at various levels viz.**

#### **Block and District level for effective monitoring of the scheme:**

The state has made elaborate arrangements for monitoring MDM for which monitoring cum steering committees have been formed at State, District, Block, village and School level. Following Monitoring System is in place for monitoring of Scheme. Authorities from the department

keep a strict vigil on the quality of food served to children. From time to time proper circulars/instructions are sent to the district, block offices for supervision of the schools and monitoring the mid-day meal programme

- At the state level SSMC headed by Additional Chief Secretary who is monitoring the programme. Various executions made for the advancement and successful achievement of MDM through the Principal Secretary to Education Department and Commissioner of the state education including the JDPI of MDM along with the circle of authorities in the state who are helping the implementation of this scheme.
- At district level DSMC headed by deputy commissioner / CEO monitoring the scheme. The DDPI(Admin), EO of MDM and other concerned including the agencies i.e. FCI and KFSC will all meet once in a quarter. In addition to this educational standing committee of the Zilla Panchayath also reviewed and monitoring the Scheme.
- At Taluk level TSMC headed by Assistant commissioner and EOs are monitoring the scheme along with BEOs and others,
- At the base level schools will have the HM, SDMC`s, Mother Committee and Panchayath members of the region will steer and monitor the scheme.
- A toll free number 1800-425-20007 is provided to report the success and constraints/complaints in implementing MDM. One officer at the state office is made responsible to receive the calls and to respond and sort out the issues.
- Automated Monitoring System is established across the state. Training is given to Head Masters to report every day the number of students benefited through SMS.

#### **2.24 Meeting of Steering cum Monitoring Committees at the Block, and District level:**

##### **2.24.1 Number of meetings held at various level and gist of the issues discussed in the meeting State Level:**

SMC is conducted as per MHRD guidelines, Generally the meetings are held once in 3 months. For the year 2017-18 two meetings chaired by Additional Chief Secretary to Government were held on 29.09.2017 to discuss on the PAB approvals for the year 2017-18 and 28.01.2017 to approve the draft AWP&B for the year 2018-19. Apart from this The meeting had a thread bare discussion regarding the implementation of the MDM in the State .

**District Level:** District level SMC is headed by CEO, Zilla Panchayat and **Block level :** Block level SMC is headed by EO, Taluk Panchayat



SMC Meeting at State Level on 20.02.2018



SMC meeting at Belagavi ZP



SMC Meeting at Chamaraja Nagar ZP

#### **2.24.2 Action taken on the decisions taken during these meetings**

Follow up action is ensured on decisions taken on the meetings and in the next meeting the report of the same will be placed before the committee. Proceedings of the meeting is enclosed.

#### **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 meeting of district vigilance and monitoring committee, under the chairmanship of senior most MP of the District were conducted 4 times in all the districts during the current year.

In these meetings the problems and achievements of MDM programme are discussed and the same will be resolved and also action taken against interruption and redress of MDM grievances. The common findings are in the vision of the state for future remedial treat to other districts.

#### **2.26 Arrangement for official inspections to MDM centers and percentage of schools inspected and Summary of findings and remedial measures**

Arrangements are in place for official inspection to MDM centers and all the schools in order to have strict supervision and control on the implementation of the scheme, regular inspections have been undertaken by respective authorities of the department. All the supervisory officers of all levels are assigned for inspection of government schools. As per the circular of Commissioner for Public Instruction, Officers working at all level ie. right from Director to Cluster Resource Persons conduct the inspection and school visits where in observe the process of MDM and record in the report. The following table shows the mandatory number of monthly school visits to be done by the officers working at different levels.

In addition to the monitoring system, as explained above, all the District Institutes of education and training and Colleges for Teacher Education have been entrusted the responsibility to ensure that all schools are covered by them with the objective to know the status of implementation of the Mid Day Meal scheme. These reports are compiled at the level of Director, Department of Educational Research and Training and follow up action is thereafter initiated by the concerned officers.

Apart from this DYPCs, APCOs, at district level also visit the schools and observe the process of MDM. The summary findings and remedial measures such as advices, suggestions adopted by the schools is also visualized and taken into consideration. All schools are inspected at least one in a year.

Below given list is the mandatory number of school visits to be done in a month by the respective officers.

Sl. No.	Designation	School Visit	School inspection
1	Directors	05	02
2	Joint Directors	10	05
3	DDPIs	10	05
4	DIET Principals	15	05
5	Education Officers O/O DDPI	15	05
6	Education Officers (MDM)	20	05
7	BEOs	15	08
8	BRCs	20	05
9	ADPIs (MDM)	15	05
10	Subject Inspectors	20	-
11	Lecturers	10	-
12	ECOs	20	05
13	CRP	20	-

**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.**

To avoid any untoward incident districts have been instructed

1. To keep fire extinguishers and sand buckets in schools.
2. Teachers should first take the taste of the meal before half an hour & then the meal should be served to students.
3. Also continuous and random checking and supervision by the field officers is being done to prevent any untoward happening.
4. The emergency plan consisting of emergency telephone numbers to be contacted in case of untoward incidents is made available in all schools. Display of important phone numbers such as primary health centre, Fire brigade, Hospital, Police station on the school walls is ensured
5. First-Aid boxes are kept in schools..
6. Phone numbers of local doctors are also displayed where there are no primary Health Centers.
7. Help line number of District office, Mobile numbers of local offices are also displayed publicly on the walls.
8. Phone number of local Police Stations are also made available in schools.

The same is being ensured by MDM officials.

## **2.28 Grievance Redressal Mechanism**

### **2.28.1 Details regarding Grievance Redressal at all levels.**

Grievance Redressal mechanism is active at each level. For grievance redressal mechanism the state bearing the Toll free No. 1800-425-20007, district, block, and school level authorities are given awareness with directions to avoid any grievance before occurring and if occurs the redressal is also taken in the form of immediate measure.

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

The nature of complaints received such as delay in disbursement of CCH honorarium

### **2.28.3 Time schedule for disposal of complaints,**

The complaints are being attended on the basis of the nature and intensity of the complaints. All the complaints are disposed within 48 hours.

### **2.28.4 Details of action taken on the complaints.**

Action has been initiated immediately against the responsible agencies and authorities.

## **2.29 Details regarding Awareness Generation & IEC activities and Media campaign, carried out at District/Block/School level:**

Objective and importance of Hot cooked meal being served to the school going children has been highlighted in the talks given during Television and Radio Programme by the different officers of the Mid Day Meal Scheme at different levels. Apart from this

- In a special activity by name “**Samudayadatta Shala**” programme all officers visit schools to verify MDM activities and to have discussions with parents and the SDMC members for the improvements.
- Media is supporting the programme by giving feedback on drawbacks for effective Implementation of the scheme in rural and urban area for rectification and to bring improvement in MDM.
- The media including various agencies like Television and Radio (Akasha vani) are campaigning satisfactorily on the operation and implementation of MDM and hot milk distribution schemes.
- Shikshana Varthe, a monthly magazine publishing by Education department which reaches to all schools to reach out the teachers and SDMC members
- Posters and videos are designed to educate the cook cum helpers





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

The programme of Mid-Day-Meal has already overcome the initial teething problems. Now, the people and all concerned are aware of the programme. The Program has been successful in addressing classroom hunger and it has created a platform for children of all social and economic backgrounds to take meals together, thereby facilitating achieving the objective of social equity.

In the beginning of the scheme of MDM greater anxiety was there in parents. But later they understood the importance of MDM and now they have become supporters. 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. In due course the society and media expressed its view that the children have been adopted by the government for the daily meal and care taking of their health through medical checkups and timely feedings of nutrients, vitamin-A, de-worming tablets. The scheme has also helped to increase the enrollment of the children. Teachers / Mothers and parents have shown active interest in implementation.

The objectives of the scheme are overall fulfilled through strengthening the young ones of the nation with nutrients and health with fresh food for higher academic achievements. The retention rate is also increased. Girl child care has also become an autonomous process of the state and has created an automatic disciplinary education amongst the children.

- Mid-day Meals is regular.
- No discrimination among children (gender, caste)
- Good proportion of SC/ST cooks cum helpers employed
- Funds flow is regular and allocation is adequate
- Parents as well as children have positive opinion about MDM
- Health card is available and updated in most of the schools.
- MDM is implementing through ZP and TP. PRIs are involved in the Programme.
- Quantity of raw materials supplied (Head masters) – Adequate
- Supply of Vitamin A and de-worming tablets is as per the requirement
- Teachers taste the food regularly and record their opinion in taste register.
- Development of Good Food Habits and Social Equity among Children
- Transparency in MDM is maintained
- Community 's Participation in MDM is ensured

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

The process of enrolling all children under Aadhar is under progress. 90.2% progress is achieved. Efforts are in place to achieve 100% . Details annexed in AT-4B.

### **2.32 Contribution by Community in the form of Tithi Bhojan or any other similar practices in the district.**

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

Full meals worth Rs 7,06,703/- was distributed in 6237 schools. Total number of meals served was 274840. Additional food item worth Rs. 3253416/-was served in 7405 schools for 391730 children in the form of tithi bhojan by the community and other donors.6237 schools received Rs 12115470/-donation in the form of kind/materials during 2017-18. In few schools dining halls were constructed out of donations.



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

Kitchen gardens are available in schools where land and water facility is available. The schools are instructed to grow papaya, Drum stick, tulasi , curry leaves etc compulsorily.

Though land is available for kitchen garden at 19039 in many schools due water problem kitchen gardens could not maintained.. At present only 8923 school have good kitchen garden. The school serves fresh vegetables grown in the garden in their Mid Day Meals. Various types of seasonal vegetables are grown in the garden. Teachers and students are playing equal role for the growing of the kitchen gardens. The details are shown in **AT 10-E**.



**Kitchen Garden at HPS Golikai, Siddapur Tq, Sirsi Dist**



**GHPS Belagavi**



**GHPS Hiriuru**



**GHPS Chikkodi**

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

- Circulars have been issued to districts in turn to schools.
- Effective monitoring is in place to ensure the operationalisation.
- Awareness was created among head teachers, teachers and other supervisory staff regarding the rules through meetings.
- During teacher training under SSA and RMSA one session is being dedicated orient teachers on the effective implementation strategies of MDM.

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

Food Security Allowance of Rs 2249.74/- was paid for a day to 325 children of Government Girls High School, in Channagiri Block of Davanagere district as the MDM was not served due to non availability of water for cooking MDM. Details are shown in AT-16.

### **2.36 Details of safe drinking water facilities, availability of facilities for water filtration i.e RO, UV, Candle filter, Activated Carbon Filter etc. and source of their funding.**

Drinking water facility is available in all 54639 schools. Facilities for water filtration i.e RO, UV, Candle filter, Activated Carbon Filter etc is available in 11629 schools. Source of funding is community. Details shown in AT-10F



**GOVT JUNIOR COLLEGE FOR GIRLS, MALUR**

### **2.37 Any other issues and Suggestions.**

The suggestions for effective implementation are listed below

1. Cooking cost must be enhanced according to price index.
2. Transportation rate from FCI to school door step need to be revised. The present rate of Rs.75/- per quintal was fixed in 2005. It has to be enhanced to Rs 150 per quintal. Due to low transportation rates, transporters are not participating in the tender process.
3. Present rate honorarium for CCHs is Rs 1000/- was fixed in the year 2010. Since then the rates are not revised. Hence cook cum Helpers honorarium needs to be increased.
4. Minimum cooking cost should be fixed to the schools which have less than 50 students.
5. Minimum 2 cook cum helpers for Lower Primary school should be employed where enrollment is less than 25.
6. MME Amount needs to be revised from 1.8% to 3 %.

## PAB Approval for the year 2017-18

<b>Class</b>	<b>APPROVAL</b>		
	<b>Schools</b>	<b>Enrollment</b>	<b>Children</b>
<b>Primary Schools (1 to 5)</b>	21726	3091108	2805739
<b>Upper Primary Schools with Primary Schools (1 to 8)</b>	25108	1843595	1668277
<b>Upper Primary schools (6 to 8)</b>	8394		
<b>Madarasa</b>	50	3432	2507
<b>NCLP</b>	29	1352	1352
<b>Total</b>	<b>55307</b>	<b>4939487</b>	<b>4477875</b>

Financial Progress till 31-03-2018												
	Component	Budget Provision			OB	Releases			Expenditure			% of expenditure
		Centarl Share	State Share	Total		Centarl Share	State Share	Total	Centarl Share	State Share	Total	
	2	3	4	5		9	10	11	12	13	14	15
<b>Recurring Assistance</b>												
	Cost of Food grains	4064.93	0	4064.93	568.83	3437.96	0	3437.96	3438.35	0.00	3348.35	83.57
	Cooking Cost	33560.8	22335.83	55896.7	2463.97	32059.62	21373.08	53432.7	30914.06	20593.57	51507.63	92.15
	Honorarium to cook-cun-heleper	7798.4	5198.94	12997.3	256.18	7644.69	5096.47	12741.16	7470.32	4980.99	12451.31	95.80
	Transportation Assitance	1016.23	0	1016.23	154.49	847.2	0	847.2	842.32	0.00	842.32	84.09
	MME	835.94	0	835.94	35.53	799.1	0	799.1	834.63	0.0	834.63	100.00
	<b>SubTotal</b>	<b>47276.34</b>	<b>27534.77</b>	<b>74811.11</b>	<b>3479.00</b>	<b>44788.57</b>	<b>26469.55</b>	<b>71258.12</b>	<b>43409.68</b>	<b>25574.56</b>	<b>68984.24</b>	<b>92.30</b>
	<b>Non-Recurring Assitance</b>											
	Kitchen Devices	0	0	0	0	0	0	0	0	0	0	0
	Kitchen-Cum-Stores	0.6	0	0	0	0	0	0	0	0	0	0
	<b>SubTotal</b>	<b>0.6</b>	<b>0</b>	<b>0.6</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
	<b>GRAND TOTAL</b>	<b>47276.94</b>	<b>27534.70</b>	<b>74811.70</b>	<b>0</b>	<b>44788.57</b>	<b>26469.55</b>	<b>71258.12</b>	<b>43409.68</b>	<b>25574.56</b>	<b>68984.24</b>	<b>92.30</b>



## Proposal for the Year 2018-19

### Proposed No. of schools for 2018-19

<b>Class</b>	<b>Schools</b>	<b>Enrollment</b>	<b>Proposal</b>
<b>Primary Schools (1 to 5)</b>	21434	<b>2911999</b>	<b>2708721</b>
<b>Upper Primary Schools with Primary Schools (1 to 8)</b>	24936	<b>1794702</b>	<b>1625452</b>
<b>Upper Primary schools (6 to 8)</b>	8205		
<b>MOULANA AZAD (Upper Primary )</b>	200		
<b>Madarasa</b>	37	2660	
<b>NCLP</b>	27	1112	1112
<b>Total</b>	<b>54839</b>	<b>4710473</b>	<b>4335285</b>

## Proposed Budget for 2018-19

Sl. No	Component	Primary			Upper Primary			Grand Total		
		Central Share	State Share	Sub Total	Central Share	State Share	Sub Total	Central Share	State Share	Sub Total
<b><u>Recurring Assistance</u></b>										
1	Cost of Foodgrain	1839.22	0.0	1839.22	1656.99	0.00	1656.99	3496.21	0.00	3496.21
2	Cooking cost	17357.48	11571.7	28929.14	15555.74	10370.50	25926.24	32913.23	21942.15	54855.38
3	Honorarium to CCH	2598.24	1732.2	4330.40	4489.56	2993.04	7482.60	7087.80	4725.20	11813.00
4	Transportation Assistance	487.57	0.0	487.57	439.26	0.00	439.26	926.83	0.00	926.83
5	MME	401.09	0.0	401.09	398.55	0.00	398.55	799.63	0.00	799.63
<b>Sub Total</b>		<b>22683.60</b>	<b>13303.82</b>	<b>35987.42</b>	<b>22540.10</b>	<b>13363.54</b>	<b>35903.64</b>	<b>45223.70</b>	<b>26667.35</b>	<b>71891.05</b>
7	Kitchen sheds									
8	Kitchen devices	0.6	0	0.6	0	0	0	0.6	0	0.6
<b>Sub Total</b>		<b>0.6</b>	<b>0</b>	<b>0.6</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.6</b>	<b>0</b>	<b>0.6</b>
<b>Grand Total</b>		<b>22684.20</b>	<b>13303.82</b>	<b>35988.02</b>	<b>22540.10</b>	<b>13363.54</b>	<b>35903.64</b>	<b>45224.30</b>	<b>26667.35</b>	<b>71891.65</b>

**Principal Secretary,  
(Primary & Secondary Education)  
Government of Karnataka**