

2018-19

Writeup for Annual Work Plan & Budget



State Project Management Unit
Mid-Day Meal
Govt. of Odisha



**National Programme
of
MID DAY MEAL in Schools
(MDMS)**

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

Name of the State/UT--- ODISHA

Soft copy of this format can be downloaded from www.mdm.nic.in

Mid Day Meal Programme

Annual Work Plan and Budget 2018-19

(Please do not change serial numbers below)

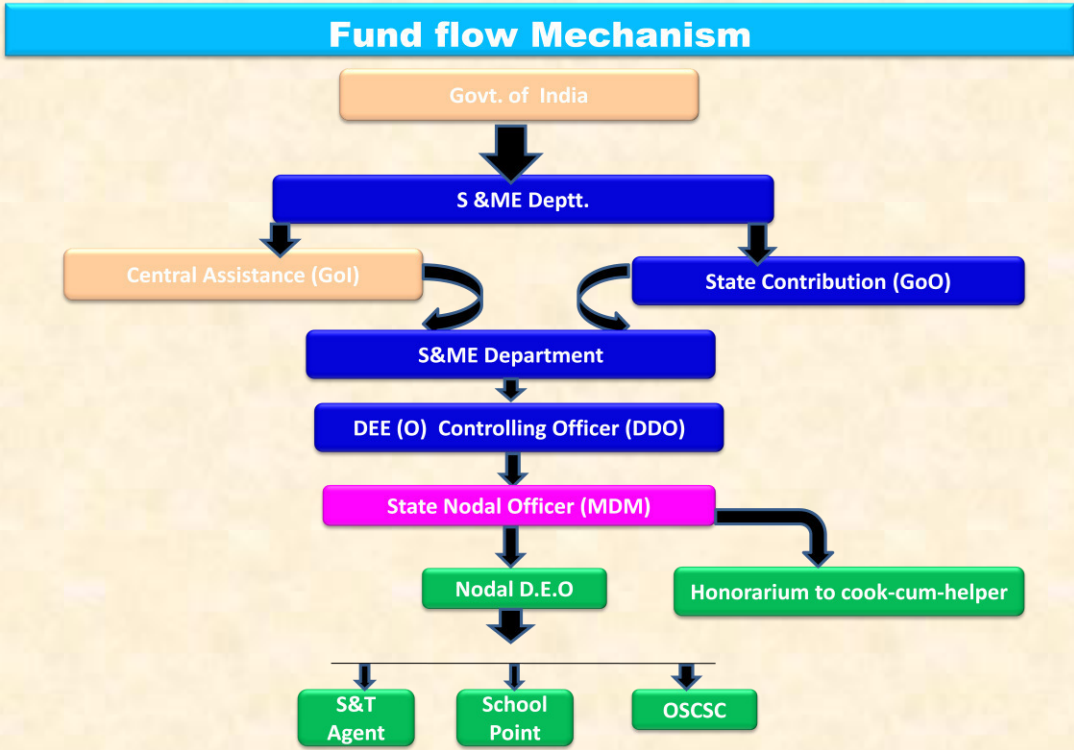
1. Introduction:

Mid-Day Meal is a flagship programme of Govt. which caters to the supplementary nutritional needs of school going children. It is the largest school feeding programme of the world. In Odisha 58,784 kitchens are run every day to feed 48,41,657 children. Mid Day Meal programme is a scheme not only to drive out class room hunger but also to build the nation by providing nutrition to the 10.03 crore children who are the future of India.

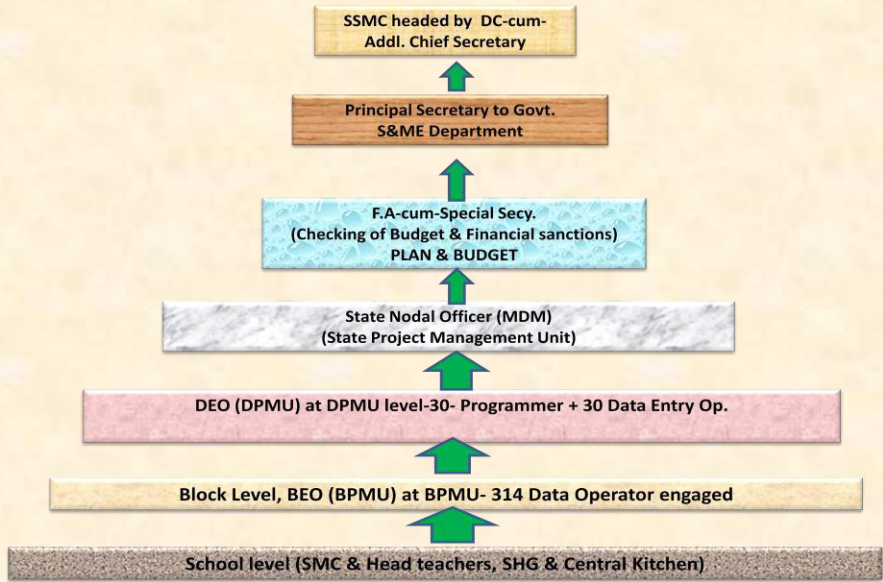
1.1 Brief history

- ❑ 1995: Introduced in 2408 blocks to provide 100 grams foodgrains per child/ school day under National Program for Nutrition Support to Primary Education.
- ❑ 1997-98: Extended in 1997-98 to all primary schools.
- ❑ 2001: On November 28, 2001 the Supreme Court of India made it mandatory for the State Government to provide cooked meal instead of dry ration.
- ❑ 2002-03: Extended in 2002-03 to cover EGS/AIE centres.
- ❑ 2004: Supreme Court Orders in P.U.C.L case for providing hot cooked meal to all the schools fully funded by the Centre.
- ❑ 2006-07: Provision of Central assistance for kitchen-cum-store and kitchen devices @ Rs. 60,000 per unit and Rs. 5000 per school respectively.
- ❑ 2007-08: Extended to upper primary.
- ❑ 2009-10: Revision of Scheme
 - Food norm for upper primary.
 - Separate provision for honorarium to CCH.
 - Revision of norms for kitchen-cum-store and transport assistance for special category States (11).
- ❑ 2010-11: Decentralization of payment of cost of food grains to districts w.e.f. 1.4.2010.
- ❑ October, 2010: Inclusion of NCLP schools under MDMS.
- ❑ November, 2011: Provision at par with upper primary for NCLP schools.
- July, 2012: Revision of Cooking cost by 7.5%

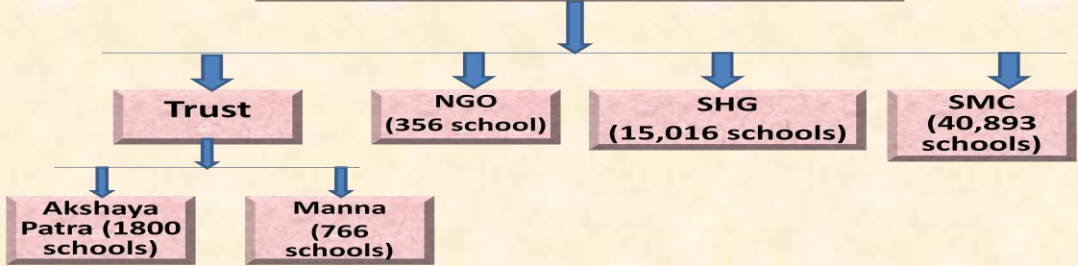
1.2 Management structure



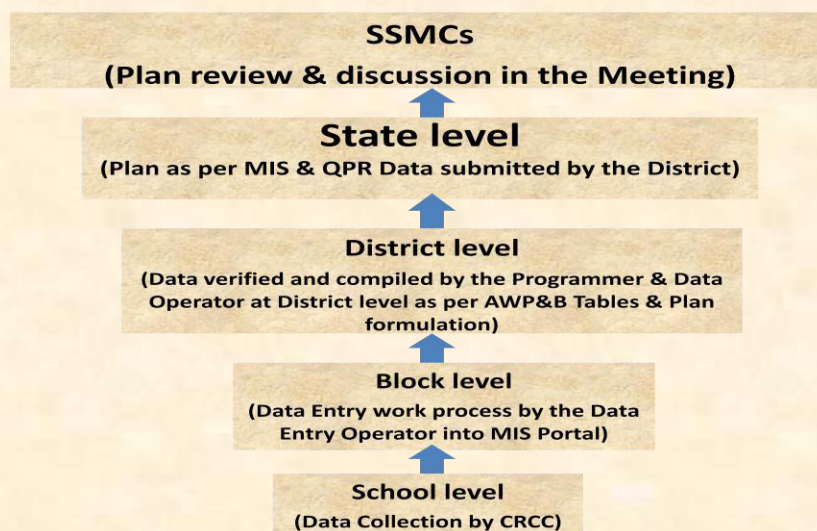
Setting up of Management Structure



Cooking Structure Mid Day Meal



1.3 Process of Plan Formulation.



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

Current year 2017-18	Next financial year 2018-19
Institution Coverage – 100%	Compared to the current year next financial year has been projected to be a year of full coverage and zero mishap. Action being taken to build up the capacity of stakeholders to make MDM safe, hygiene and nutritious.
Students Coverage – 88%	
Cooking cost utilization – 90%	
Food grain utilization – 89%	
MDM untoward incident. – Nil nos.	

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

Meal is provided regularly to the students and it is wholesome and palatable. The cost of per meal is **Rs.4.58** for primary classes and **Rs.6.83** for Upper primary classes.

The central Govt. allocates rice @ 100 gms. per child per day free of cost for Primary students and @ 150 gms per child per day free of cost for Upper Primary students.

The State Govt's share for primary & upper primary students is **Rs.2.10** & **Rs.3.12** respectively. The cooks-cum-helpers are being paid honorarium @ Rs.1,400/- per month.

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

2.3 Details about weekly Menu.

2.3.1 Weekly Menu – Day wise

DAY	MDM (Class I-VIII)	Calorie Intake		Protein intake	
		Primary	Up. Primary	Pry.	Up. Pry.
Monday	Bhata and Dalma	503.8	745.5	13.09	18.2
Tuesday	Bhata and Soya Badi Curry	470.8	719.5	14.09	25.12
Wednesday	Bhata and Egg Curry	506.3	721.0	14.29	18.3
Thursday	Bhata and Dalma	503.8	745.5	13.09	18.2
Friday	Bhata and Soya Badi Curry	470.8	719.5	14.09	25.12
Saturday	Bhata and Egg Curry	506.3	721.0	14.29	18.3
Total		493.63 (450 gm)	728.67 (700gms)	13.82 (12 gms)	20.5 (20 gms)

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

Fruits supplied instead of eggs for vegetarian children.

2.3.3 Usage of Double Fortified Salt,
Yes

2.3.4 At what level menu is being decided / fixed,

The weekly menu is being decided by the recommendation committee formed in the state level.

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

Yes, seasonal vegetable, local dal like Kandula in KBK district are encouraged.

2.3.6 Time of serving meal.

40 minutes MDM break.

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

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

S&ME Department prepares a head wise sanction order and advise the Director, Elementary Education, who is the DDO and controlling officer so far as financial transactions are concerned to draw the amount. He draws the amount under different components of MDM scheme and deposits the same in the joint account of the SPMU. It takes maximum three days for drawal and deposit in the joint account. The same fund is transferred to the Districts through e-transfer the same day. At District level DEOs with the approval of the Collector releases funds meant for each school of the Block through e-transfer according to the requirement direct to the joint Account

maintained at school within seven days of receipt. At school level, joint account in the name of the HM & SHG/ SMC has been opened.

- 2.4.2 Mode of release of funds at different levels,
E-transfer of funds from SPMU through RTGS to the DPMU MDM Account.
- 2.4.3 Dates when the fund released to State Authority / Directorate / District / Block / Gram Panchayat and finally to the Cooking Agency / School.
One day gap back to back.
- 2.4.4 Reasons for delay in release of funds at different levels.
After drawl of funds from treasury there is no delay in release of funds.
- 2.4.5 In case of delay in release of funds from State/ Districts, how the scheme has been implemented by schools/ implementing agencies.
Schools have been authorized to spend the available money under SSA also to run MDM uninterrupted and replenish it subsequently.
- 2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year.
Every quarter both Funds and Food grains are being placed in advance.

2.5 Food grains management,

- 2.5.1 Time lines for lifting of food grains from OSCSC Depot- District wise lifting calendar of food grains.
The Govt. of India allocates food grains (Rice) as per the list of students approved by PAB. The State Govt. reallocates the rice in favour of the districts. The cost of food grains is released to all districts as per allocation of food grains. The respective Collectors lift the rice through the S&T Agents selected by them through tender procedure from the nearest OSCSC godown. The S&T agent for transportation of food-grains (Rice) from OSCSC depot to school point without transit. The Headmaster / Teachers in- charge of MDM receive the rice at the school level. This process is done quickly and timely.
- 2.5.2 System for ensuring lifting of FAQ food grains (Joint inspections at the time of lifting etc.).
At District level one officer nominated by the District Collector/ District Education Officer and the S&T Agent jointly inspect the quality & quantity of MDM rice lifted from OSCSC godown.
- 2.5.3 Is there any incident when FAQ food grain was not provided by OSCSC. 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 OSCSC was arranged.
No such instance has been brought to notice yet.

- 2.5.4 System for transportation and distribution of food grains
The S&T Agent, who is selected & appointed by the District Magistrate for transportation of food grains (Rice) from OSCSC depot to school point without transit .
- 2.5.5 Whether unspent balance of food grains with the schools is adjusted from the allocation of the respective implementing agencies (Schools /SHGs/ Centralized Kitchens) Number of implementing agencies receiving food grains at doorstep level.
Yes.
- 2.5.6 Storage facility at different levels in the State/District/Blocks/Implementing agencies after lifting of food grains from OSCSC depot.
No transit at different levels but storage only at school level.
- 2.5.7 Challenges faced and plan to overcome them.
The Collectors have been instructed to take care of proper storage of food grains at school level. Storage bins are provided to schools for storage of food grains

2.6 **Payment of cost of food grains to OSCSC.**

- 2.6.1 System for payment of cost of food grains to OSCSC; whether payments made at district level or State level
The administrative Deptt. (SPMU) allocates funds to the Nodal District Education Officers (MDM) quarterly under the scheme. The payment is released in favour of OSCSC within 3 days of the submission of the bills.
- 2.6.2 Status of pending bills of OSCSC of the previous year(s) and the reasons for pendency.
NIL
- 2.6.3 Timelines for liquidating the pending bills of previous year(s).
NIL
- 2.6.4 Whether meetings are held regularly in the last week of the month by the District Nodal Officers with OSCSC as per guidelines dated 10.02.2010 to resolve the issues relating to lifting, quality of food grains and payment of bills.
Conducted as per requirement.
- 2.6.5 Whether the District Nodal Officers are submitting the report of such meeting to State Head quarter by 7th of next month. **Yes but not regularly.**
- 2.6.6 The process of reconciliation of payment with the concerned offices of OSCSC.
After submission of bills by OSCSC payment is made & any issues reconciled in the convergence meeting.
- 2.6.7 Relevant issues regarding payment to OSCSC.
- 2.6.8 Whether there is any delay in payment of cost of food groups to OSCSC and steps taken to rectify the same.

No issue of payment to OSCSC

2.7 Cook-cum-helpers

- 2.7.1 Whether the State follows the norms prescribed by MHRD for the engagement of cook-cum-helpers or it has its own norms.
The State follows the norms prescribed by MHRD 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.
No.
- 2.7.3 Is there any difference in the number of cook-cum-helpers eligible for engagement as per norms and the CCH actually engaged.
It is being looked into
- 2.7.4 System and mode of payment, of honorarium to cook-cum-helpers and implementing agencies viz. NGOs / SHGs / Trust / Centralized kitchens etc.
Direct e-transfer to their Bank Account from State level.
- 2.7.5 Whether the CCH were paid on monthly basis. **YES, through RTGS Mode.**
- 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 such instance**
- 2.7.7 Rate of honorarium to cook-cum-helpers,
Rs.1,400/- per month Rs.600/- by Central Govt. and Rs. 800/- borne by State govt. w.e.f. 01.01.2018
- 2.7.8 Number of cook-cum-helpers having bank accounts,
All engaged cook-cum-helpers having bank accounts.
- 2.7.9 Number of cook-cum-helpers receiving honorarium through their bank accounts,
Yes, all
- 2.7.10 Provisions for health check-ups of Cook-cum-Helpers,
Yes, monthly health check-ups & one SOP has been made for CCH.
- 2.7.11 Whether cook-cum-helpers are wearing head gears and gloves at the time of cooking of meals.
Yes, and also one saree allowance paid to all CCH once a year out of state budget.
- 2.7.12 Modalities for apportionment of cook-cum-helpers engaged at school level and working at centralized kitchens, in case of schools being served through centralized kitchens,
The cook-cum-helpers are engaged at school level for preparing food where MDM was served in decentralized mode where the school is

covered under centralized kitchen the cook-cum-helpers continue for service of MDM, storage of MDM, cleaning of utensils and maintaining hygienic ambience of the dining space and school campus.

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

- 60 nos. of CCH has already been trained at Institute of Hotel Management.
- 628 nos. of CRCC has oriented as master trainer on quality protocol on health, hygiene, storage and cooking by the cascade method.
- 1,16,957 CCH trained at Blocks/ Districts level.

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

2.8 Procurement and storage of cooking ingredients and condiments.

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

It is purely decentralized procurement system for procuring cooking ingredients and condiments.

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

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

All ingredients are stored in the airtight container in the kitchens.

2.8.4 Steps taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under Mid Day Meal Scheme. **SoP on safety and hygiene is being followed through the contingency plan.**

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

- All information available in MDM website.
- Instructions issued from District Education Officers level to all Block Education Officers to disseminate and all BEO to CRCC and Headmaster to disseminate the guidelines etc.

2.9 Fuel used for cooking of Mid Day Meals – LPG, smokeless chulha, firewood & others.

2.9.1 Number of schools using LPG for cooking MDM – **22,210**

2.9.2 Steps taken by State to provide LPG as fuel in MDM in all schools.
Proposal has already been pending at State Government to provide LPG in all schools and the current financial year government sanctioned 10000 units to provide LPG.

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

2.10 **Kitchen-cum-stores.**

2.10.1 Procedure for construction of kitchen-cum-store,

From 2006-07 to 2009-2010 a sum of Rs.42074.70 lakh has been released to all the districts for construction of 69152 nos. of kitchen-cum-store in Primary & Upper Primary schools @ Rs. 60,000/- and above per unit. During the financial year 2013-14 a sum of Rs.17410.80 lakhs Govt. of Odisha has released from State budget for 14509 units for construction of Model kitchen @Rs.1.20 lakhs per unit. This is an innovative scheme of "Ama Madhyan Bhojan Rosei Ghar" with all composite features of Model Kitchen-shed. Proposal submitted to Govt. for more 20,000 Model kitchen for the year 2017-18.

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

Yes, "Ama Madhyan Bhojan Rosei Ghar" with all composite features of Model Kitchen-shed out of State Budget.

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

It is done through School Managing Committee and technically supervised by SSA Engineers.

2.10.4 Kitchen cum stores constructed through convergence, if any

No.

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

All kitchen sheds.

2.10.6 The reasons for slow pace of construction of kitchen cum stores, if applicable. Some kitchens sanctioned in the year 2005 -06 to 2009-10 are still in progress because of paucity of funds.

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

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.

14509 nos. of model kitchen shed constructed out of state budget.

2.11 **Kitchen Devices:**

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

Instructions have been issued to all Districts to constitute a committee for procurement of kitchen devices.

2.11.2 Status of procurement of kitchen devices. **All**

2.11.3 Procurement of kitchen devices through convergence or community/CSR

By the SMC locally.

2.11.4 Availability of eating plates in the schools. Source of procurement of eating plates.

Yes, in all schools

2.12 **Measures taken to rectify**

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

Low and uneven utilization of food grains and cooking cost came to the notice of the Govt. in some of the districts. The Collectors have been directed to ensure regular payment and review of the scheme.

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

Low and uneven utilization of food grains and cooking cost came to the notice of the Govt. in some of the districts. The Collectors have been directed to ensure regular payment and review of the scheme.

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

The mismatch in MIS data & QPR is being sorted out.

2.13 **Quality of food:**

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

Instructions have been issued to all Collectors tasting of mid day meal cooked food by one teacher/ cook-cum-helpers and one community members before serving to the children. And a tasting register on regular basis is being maintained.

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

2.13.3 Testing of food sample by any recognized labs for prescribed nutrition and presence of contaminants such as microbes, e-coli. **It has been done in 61 cases.**

2.13.4 Engagement of / recognized labs for the testing of Meals. **In four districts 61 meal samples has been tested by TUV SUD, South Asia Pvt. Ltd., Mumbai.**

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

2.13.6 Details of samples taken for testing and the results thereof. **No adverse report**

2.13.7 Steps taken to ensure implementation of guidelines issued with regard to quality of food. **It is being followed.**

2.14 Involvement of NGOs / Trusts.

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

Policy has been framed. The Central kitchen policy is available in website www.mdmodisha.nic.in.

2.14.2 Whether NGOs/ Trusts are serving meal in rural areas

Now after the policy it is allowed in urban area only.

2.14.3 Maximum distance and time taken for delivery of food from centralized kitchen to schools

30 km

2.14.4 Measures taken to ensure delivery of hot cooked meals to schools. **In the customized hot carrier cum containers.**

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

Cook-cum-helpers

2.14.6 Whether sealed/insulated containers are used for supply of meals to schools. **YES**

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

One hour

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

No such type of system adopt in the State.

2.14.9 Testing of food samples at centralized kitchens.

Yes

2.14.10 Whether NGO is receiving grant from other organizations for the mid day meal. If so, the details thereof. **From donation and aid.**

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

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

Yes

2.15.2 Dissemination of information through MDM website

Yes

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

Yes

2.15.4 Tasting of meals by community members,

Yes

2.15.5 Conducting Social Audit

No.

2.16 Capacity building and training for different stakeholders

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

10 no of BEOs, 100 CRCCs, 250 Headmasters trained at State level. Almost all CCHs trained at block level, CD, hard copy materials printed in local language. All District Education Officers (DEOs), Block Education Officers (BEOs) and ABEOs trained by Unicef.

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

2.16.3 Targets for the next year. All HMs and CCHs

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

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

Each block to collect Monthly Data through BRCC and CRCC s from H.M of each school with in 5th of each Month and handed over to Data Entry Operator(MDM) engaged in each block to Up Load the same in MIS Portal.

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

Block level & District level

2.17.3 Availability of manpower for web based MIS

Yes,

2.17.4 Mechanism for ensuring timely data entry and quality of data

Yes

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

Yes

2.18 Automated Monitoring System (AMS) at School, Block, District and State level and its details.

2.18.1 Status of implementation of AMS. Yes it is in operation and daily more than 35 thousand schools data push from state server to central server.

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

2.18.3 Tentative unit cost for collection of data. Toll free no.15544.

2.18.4 Mechanism for ensuring timely submission of information by schools:-

Daily through SMS.

2.18.5 Whether the information under AMS is got validated. Developed by NIC and validated

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

2.18.7 In case, AMS has not been rolled out, the reasons thereof may be indicated alongwith the time lines by which it would be rolled out. Already rolled out

2.19 Details of Evaluation studies conducted by State/UT and summary of its findings. It is being evaluated.

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

☞ Hand Wash Abhiyan-

For hygiene of students hand wash Abhiyan has been taken-up in all schools. Health and hygiene, both contribute to the nutrition of students. A bar of soap or A bottle of hand wash liquid is very insufficient to cater to the need of hand washing and dish cleaning of so many students within the lunch break. So the disposed off, the thrown away cold drinks plastic bottles have been collected. Two to three small holes have been made on the cap of the bottle. The hand wash liquid (Dettol or lifebuoy) purchased from the market is diluted with the water and 20 to 30 plastic bottles filled with diluted hand wash liquid are kept ready for use by 200 children or students.



Benefit:

- It is cost effective.
- It saves the time of the children
- It reduces the rush and congestion among the students.
- It ensures protection of environment by re-use of the plastic bottles.

☞ **Multi Tap Multi Cap System.**

Children need water for drinking purpose and washing purpose while taking mid day meal. But a school having a single tube-well or a single tap-water source cannot serve the above purpose for 100 or more children. The innovative device of multi-tap water source at the tube-well point or at the pipe source point has been introduced with little expenditure of a plastic pipe, few taps and if required a rubber pipe. With the help of this rubber pipe the multi-tap water source can be installed in any suitable place. 2000 model Hand wash stations have been set up.



During the current financial year, 275 **mini hand wash stations** are being provided to schools of two blocks (115 to Baranga block and 160 to Khordha block) from CSR activities to facilitate Handwash in Mid-Day Meal programme



Benefit:

- It is cost effective.
- It save the time of the children
- It reduces the rush and congestion among the students.
- It is so flexible that with a pipe the multi-tap water source can be extended from the water source to any convenient place.

☞ **Model Dining Hall.**

Government issued instructions to all districts for construction of model dining hall for taking safe & hygiene mid day meal.

☞ **Honorarium to CCHs.**

- Now State Govt. is borne an additional Rs.400/- towards honorarium of CCH. So, rate of honorarium of CCHs are Rs.1400/- w.e.f 01.01.2018. SPMU, MDM releases Cook-cum-Helpers honorarium directly from state end to CCHs account.
- Besides, CCHs are getting saree allowance @Rs.250/- each once in a year out of state budget w.e.f 01.01.2018.

☞ An online monitoring of public feedback/ suggestions/ Grievance has been set up for smooth implementation of MDM in the field.

☞ An online Inspection format has been developed and available in the MDM website in which any officers visit to the district submit his/her views regarding implementation of MDM at school level.

☞ **Salient features of the SMS Application are as follows:**

- Odisha is the first and only state so far which has implemented NFSA Act in Mid Day Meal and disbursed food security allowance to the children.
- This application has bagged National Platinum Skotch Award for e-Governance for the year 2017.
- To monitor Mid-Day Meal consumption on a daily real time basis, IFA tablet consumption on a weekly basis, Cook-cum-Helper Absentees report, status of cooking cost and food grain report on a monthly basis.
- To prevent disruption of Mid-Day-Meal, IFA tablet consumption and release of honorarium of Cook-cum-Helpers.
- To know the reason of Mid-Day-Meal interruption, IFA tablet disruption and Cook-cum-Helpers absence, if any and take immediate remedial steps by the monitors & supervisors.
- To help the District level, Block level & Cluster level functionaries to monitor effectively.
- To make data analysis to check false reporting, abnormal reporting, underreporting & wrong reporting.

2.21 Untoward incidents

- Medical Emergency Number and PHD/RWSS No. are displayed in the school wall.
- Contingency Plan: To avoid any untoward incident in Mid-Day Meal, The standard operating procedure (SOP) of Mid-Day Meal contingency plan has been prepared and circulated to every schools across the state.
- Food Tasting: It was instructed to make food taste by teacher/ Cook-cum-Helper/SMC/Mother Committee/ Parents before serving to the children. A register is to be maintained on daily basis.
- Laboratory Testing of Food Samples: Food Safety Commissioner has already been appointed. In the State FSSAI Laboratory, Bhubaneswar, food Samples are to be collected by Food Safety Officer (FSO) both from school kitchen and central kitchen in a random manner for testing the Microbiological (E.Coli, Salmonella, & Sheghela) and Calorific Value (Carbohydrate, protein & fat) test for improvement of food quality.

2.21.1 Instances of unhygienic food served, children falling ill Have been reduced substantially

2.21.2 Sub-standard supplies, No.

2.21.3 Diversion/ misuse of resources,
No

2.21.4 Social discrimination
No

2.21.5 Action taken and safety measures adopted to avoid recurrence of such incidents. Whether Emergency Plan exists to tackle any untoward incident.
Yes

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

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

Through NIPI

2.22.2 Distribution of spectacles to children with refractive error,
Through RBSK

2.22.3 Recording of height, weight etc.

In many schools the height recorder on wall is available. In 5000 schools weighing machines are being supplied with the sponsorship of Banks

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

Once a year

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

Internal	-	External
Commissioner-cum-Secretary	-	Monitoring Institutions
All Directors under S&ME Deptt.	-	Third Party Evaluation
State Nodal Officer (MDM)	-	Social Audit
SPMU Staff	-	Convergence Partner
District Education Officers at District level	-	
Block Education Officers	-	
Asst. Block Education Officers	-	
CRCCs	-	
SMCs	-	

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

2.24.1 Number of meetings held at various level and gist of the issues discussed in the meeting,
171.

2.24.2 Action taken on the decisions taken during these meetings.
Action taken & compliance submitted, Yes

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.

Yes at least two in a year. And minutes circulated & action taken.

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

Yes, as per Commissioner-cum-Secretary's Order MDM centres/ schools inspected by the government officials. And during the financial year 2016-17 72% schools have been inspected.

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.

Yes, it is in operation.

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels,

A student helpline has been opened at OPEPA and is being used for the programme. The Deptt. Has opened a control room and installed toll free telephone as a measure for Grievance Redressal Mechanism, PMIS of Secretary. The complaints received from students / parents through student helpline are being sent to the concerned Collectors for immediate redressal. Video Conferencing is being held at regular intervals with District Collectors & other senior officials of the district for smooth implementation of the programme.

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

As per Table No. AT-25

2.28.3 Time schedule for disposal of complaints. At the shortest possible time depending upon the nature of grievance.

2.28.4 Details of action taken on the complaints. Inquired by the competent authority and action taken.

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

Mid-Day Meal Awareness Mela, Video, Audio, IEC materials etc.

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

The functioning of the programme in the State is satisfactory. The management work of the programme in most of the schools has been handed over to the WSHGs. The NGOs namely Akshaya Patra Trust & Manna Trust are providing Mid-day-Meals in Puri, Nayagarh, Ganjam, Kalahandi, Cuttack, Keonjhar, Khurda

& Sundargarh Districts respectively through centralized kitchens. Five more central kitchens have been selected to serve MDM in different Urban Local Bodies in Bolangir, Koraput, Bhadrak & Khurda district. The objective of involving more charitable organization in MDM management is to increase the quality and to free the teachers for academic work. They prepare hot cooked meal to the students. Successful implementation has contributed a lot to the objectives of the programme. Moreover, involvement of mothers in testing the quality of dal and overseeing the programme in turn at school have intensified monitoring of the scheme at grass root level. Accordingly, State Government also provided the Iron fortified rice in Gajapati District. The scheme has facilitated to reduce anemia. Every scheme has its own drawbacks and shortcomings. Leaving apart stray incidents, the programme is implemented successfully in our State, since its inception in the year 1995. The fortification project is being upscale to multi micro nutrient from single micro nutrient. It is also considered to pilot it in Dhenkanal district & Centralized Kitchen in Cuttack.

2.31 [Action Plan for ensuring enrolment of all school children under Adhaar before the stipulated date.](#)

- 90% Adhaar seeding already completed.
- OPEPA is the Nodal Agency to make an action plan to cover 100%.

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

The Tithi Bhojan message is now getting approval in shape of Birthday celebration, Saraswati Puja, Ganesh Puja, Astha Prahari etc.

2.33 [Availability of kitchen gardens in the schools. Details of the mechanisms adopted for the setting up and Maintenance of kitchen gardens](#)

10,474 no. of schools already having kitchen garden as reported by the District Education Officer in 30 districts.

2.34 [Details of action taken to operationalize the MDM Rules, 2015.](#)

The Odisha Mid Day Meal Rules 2016 is in operation.

2.35 [Details of payment of Food Security Allowances and its mechanism.](#) Yes, the cooking cost and the rice as per the entitlement is given as Food security allowance.

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.](#)

As per Table- AT-10F

2.37 **Any other issues and Suggestions.**

- ☞ Enhancement the cooking cost.
- ☞ Enhancement of remuneration of CCH.
- ☞ Enhancement of MME %.

- ☞ Suggestion for construction of Model Dinning shed for taking safe & hygiene Mid Day Meal.
- ☞ Safe & hygiene Mid Day Meal requires functional Kitchen sheds for cooking the food. The kitchen sheds constructed out of Govt. of India grant in the year 2006-07 to 2009-10, have passed through many calamities like Flood & Cyclone namely **PHAILIN** and **HudHud**. Vide L.No. 23981 dt. 22.10.2013 Govt. of India was intimated about damage to 4685 nos. of Kitchen shed. In the meanwhile 1550 kitchen sheds have further suffered from natural worsening. So sanction of repair grant to 6000 nos. of kitchen shed may please be considered to undertake repair and make the kitchen shed functional.
- ☞ In the aforesaid letter also Govt. of India was informed about damage, wash away of kitchen equipments of 4685 no. of schools. These schools are managing Mid Day Meal cooking under a very difficult circumstance having no requisite no. of cooking containers, utensils and service plates for the children. Sanction of kitchen equipments to those schools may please be considered.
- ☞ Odisha is the pilot in rice fortification. In Gajapati district iron fortification and in Dhenkanal districts Multi Micro Nutrient Fortification are going on. That apart, double fortified salt in the name and brand of ODIFOOD is made compulsory and introduced in Mid Day Meal throughout the State. Govt. of Odisha is working out for a scale up of rice fortification and strengthening the management of ODIFOOD, Capacity building of the stake holders and ICT for the public. To meet the cost of the above, Government of India may consider grant of Rs.15 crore for the same.
- ☞ The Issue of hike of honorarium of the Cook-cum-Helpers intimated to Govt. of India vide Letter No. 25376, dt.21.12.2017 is still pending at Govt. of India level for address.

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