

National Programme of Mid Day Meal in Schools (MDMS)

Annual Work Plan & Budget

2020-21



STATE OF GUJARAT

1. Introduction

The National Programme of Mid Day Meal in schools, popularly called the Mid Day Meal Scheme (MDMS) is one of the key flagship programme designed to improve the nutritional status of children in the age group of 6 to 14 years and studying in primary and upper primary classes. The Programme encourages children to come to school and take part in the learning process without worrying for their meal. Its aim to provide nutritious and delicious food for the children. The programme helps to enhance enrolment, attendance and retention of school children while simultaneously contribute to their physical and mental development.

Mission And Vision:

- To prevent classroom hunger and promote school participation thereby enhance enrolment, retention and attendance; foster social equality and gender equity and simultaneously improve nutritional levels among children.
- Through the Mid Day Meal Scheme, the Government of Gujarat is helping underprivileged children by providing them with a healthy, balanced meal that they would otherwise have to work for. The meal is an incentive for them to continue their education. It helps to reduce the dropout rate to an enormous extent and increases classroom attendance.



Objectives:

- 1. To provide wholesome food having requisite calorie & protein content to school children of Primary, Upper Primary & NCLP Schools (Govt., Govt.-Aided, Local body, Gujarat schools).
- 2. To increase enrollment and retention and also to curb dropouts
- 3. To reduce cast prejudices, class inequality & gender gap (in-education)
 - Thrust on right to life & right to food to disadvantaged section of the society

1.1 Brief history:

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

The three major goals for MDM are as under:

a) Child Nutrition

- b) Educational Advancement and
- c) Social Equity.

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

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

Mid Day Meal Scheme in Gujarat now caters to all the students from the Primary to Upper Primary Divisions in Government, Local Body controlled, Government Aided and Special Schools like madresa. It is heartening to note that the Mid Day Meal scheme is running successfully in Gujarat and all important parameters show a steady and significant improvement.

1.2 Management structure

State Level:

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

District/Municipal Level:

At the District/Municipal level, the Collector/ Municipal Commissioner is in over all charge and is assisted by one Deputy Collector/ Mamlatdar, and a team of three support staff, including deputy Mamlatdar (Administration), Deputy Mamlatdar (Inspection) and Deputy Mamlatdar (Accounts).

Taluka (Block) Level:

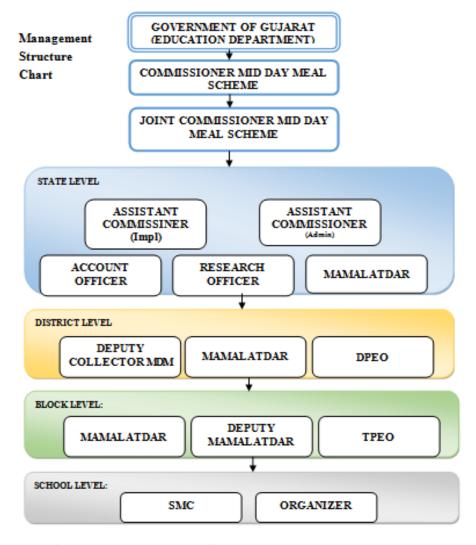
At taluka (block) level the taluka Mamlatdar is in overall charge of the program, supported by a full-time deputy Mamlatdar (Administration) and Deputy Mamlatdar (Accounts).

School Level:

At school level Organizers, Cooks and Helpers are appointed to cook and distribute the mid-day meal. School Management Committee is also expected to supervise the overall working of scheme.

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

Contractual Post	Sanctioned	Filled
State Project Coordinator	02	02
District Project Coordinator	39	31
MDM Supervisor (Block)	310	201



1.3 Process of Plan Formulation at State and District level.

A bottom up approach is taken for plan formulation for MDM. The flow of information for plan formulation starts from the school level. The school sends the proposal to Block offices. The Block office consolidates /scrutinizes the proposal and sends to Deputy Collector at District level, who after compilation / scrutinizing forwards it to Commissioner of MDM. After examining and verifying the district plans as per norms prescribed by Government of India, the MDM team at the State Level prepares State AWP&B and sent the same to Education Department for approval. After approving the plan, Once the State Annual Work Plan and Budget is approved by the State Level Steering cum Monitoring Committee, it is submitted to Government of India.



2. Description and assessment of the programme implemented in the current year (2019-20) and proposal for next year (2020-21) with reference to

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

The Mid Day Meal in the state is being served regularly on all school working days without any interruption in 2019-20 as per guidelines of Ministry of HRD to all the students of primary and upper primary classes in the respective schools by different implementing agencies. It can be observed that the coverage of children for primary and upper-primary classes 77.23% and 77.37% as on 31/03/2020. Due to pandemic of corona covid-19 schools were closed during the period of 16/03/2020 to 31/03/2020 for that closer period food security allowance is offered to all entitled children for school days. Social distance was maintained.

Action Taken To Avoid Interruptions In Future:

- 1. Guideline of Government Of India will be followed in future if the closure of schools is prolonged due to corona COVID-19 after summer vacation also.
- 2. The satisfaction levels about various infrastructure facilities of MDM are mostly satisfactory across all the districts as well as location of schools under consideration, with an edge over in all district and schools located in rural and urban areas.
- 3. Overall, it can be inferred that large number of schools is lifting food grains from fair price shops irrespective of type of school or location either rural-urban or district.
- 4. It can be observed that, 100% of schools, irrespective of their category and location have metallic containers for storing food grains and other ingredients,
- 5. The mode of payment of honorarium is e-transfer, irrespective of category of school and location of schools as well as across districts.

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

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

In the State of Gujarat, mid day meal is being prepared with the help of L.P.G stoves, all centers have been provided with L.P.G connection. This improved the environment of the kitchen and health of the cooks.

Regular tasting of food before serving to children by teachers and entry in the register is scrupulously followed. The inspection norms for the MDM centers are also followed at the Block and District level. The MDM supervisors also visit schools regularly to ensure safe and healthy food.

A separate Register is maintained at schools to record the remarks/opinions of the members of SMC and parents who taste the quality of food. The Register is regularly inspected by the Mid Day Meal Officer at the block level.

2.3 Details about weekly Menu.

2.3.1 Weekly Menu – Day wise With Breakfast

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

Components	Primary	Upper Primary
Calories	480 cal.	720 cal.
Protein	12 gms.	20 gms.
Micro-nutrients	Adequate qualities of Micro-Nutrients like Iron Folic Acid, Vitamin- A etc.	

We provide 525 calories and 743 calories and give 180 gram (primary) and 265 gram (upper primary) food item. When this food item is cooked its weight becomes almost double approximately 400 grams.

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

DAY	BREAK FAST	LUNCH
Monday	Sukhdi	Vegetable khichdi
Tuesday	Chana Chat	Thepala & Sukhi Bhaji
WednesDay	Mix Dal/ Usal	Vegetable Pulav
Thursday	Chana Chat	Dal Dhokli
Friday	Muthiya	Dal-Bhat
Saturday	Chana Chat	Vegetable Pulav



(Chana Chat)

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.

- 1. **SUKHADI** Once a week;
- 2. **MILK** 200 ml 5 Day a week;

The cost for supplying sukhadi and milk for primary & upper primary children is met from state fund. Detail for the same as below

1. An initiative: "Sukhadi Project"

Aim: To enhance calorie and protein intake by students Sukhadi is being served once in a week "Sukhadi" recipe is approved by the CFTRI & nutrition experts. It is prepared using wheat, jaggery and oil. State government had made provision of Rs.20.11 crore for oil and jaggery in the year 2019-20. In year 2020-21 Budget provision of Rs.18.83 crore has been proposed. Nutritional characteristics of each serving of sukhadi is as below:

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



2. Milk In MDM - Dudh Sanjivani Yojana

- Sanctioned budget 2019-20: To provide fortified pasteurized 200 ml. of flavored milk in developing blocks for 3.15 lakh beneficiaries of 26 blocks at the cost of Rs.66.00 crore.
- Proposed Budget 2020-21: Rs.63.93 crore has been proposed for the year 2020-21.
- Moreover in 51 tribal blocks of 14 districts, Tribal Sub Plan (T.S.P) is also providing fortified pasteurized 200 ml flavored milk to enrolled students of Government primary schools.





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

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

2.3.4 At what level menu is being decided / fixed,

At State level it is being decided. Government of Gujarat has constitute a committee under the chairmanship of Commissioner MDM comprising nutrition expert to recommend the menu. Recently Government of Gujarat has revised menu for the next year by resolution letter no.MDM/102017/188/R on date:24/03/2020

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

Menu is fixed by the State level but if availability of the food item is not present in the particular area then local taste or items are being prepared after considering the local/seasonal availability of provision.

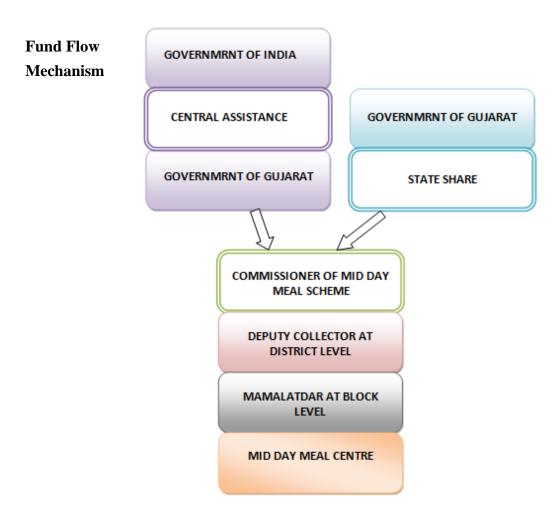
2.3.6 Time of serving meal:

Mid Day Meal is being served in all the Schools

Breakfast: 11.30 a.m.
 Lunch: 2.00 p.m.

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

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



2.4.2 Mode of release of funds at different levels

Fund flow from the State to the District and from District to Block is done through e-transfer or IFMS (Integrated Finance Management System) ensuring timely availability of funds. The amounts are e- transferred directly to the bank accounts of cook-cum helpers as honorarium. The State Government release advance grants for Cooking cost & Honorarium to cook-cum-helpers are paid in advance to Districts for a smooth functioning of the scheme.

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

Central Funds to State Government:

Sr	Instalment /				Date Receiving of Funds by
No	Components	GEN	SC	ST	State
1	2	3	4	5	6
Recur	ring Assistants				
1	Adhoc Grant (25%)	8006.58	735.86	1845.47	29/04/2019
2	Draught Affected	1457.27	133.93	335.89	03/09/2019
3	First Instalment	6277.69	576.96	1446.98	03/09/2019
4	Second Instalment	13967.38	1283.70	3219.40	13/12/2019
To	Total		2730.45	6847.74	

State Funds to District & Blocks:

Sr NO	Period	Amount (Rs in Lakh)	District	Block	School
1	1/4/2019 to 31/3/2020	22030.55	As Per Demand of the District	With	in ten Days
To	otal	22030.55			

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

There was no delay in the release of funds.

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

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

2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year, like creation of corpus funds, adoption of green channel scheme, advance release of State share etc.

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

2.5 Food grains management

2.5.1 Time lines for lifting of foodgrains from FCI Depot- District wise lifting calendar of foodgrains.

The Gujarat State Civil Supply Corporation (GSCSC) has been entrusted the task of procurement and supply of food grains and other food commodities including edible oil and pulses. Based on food grain allocation letter from MHRD state office allocates the food grain to districts based on respective beneficiaries. District offices issues release order (R.O.) to district go down manager of GSCSC for lifting of food grains from FCI go down every quarter. District Administration accords sanction for lifting the allocated food grains on monthly basis starting from the 1st day of the month proceeding the allocation quarter.

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

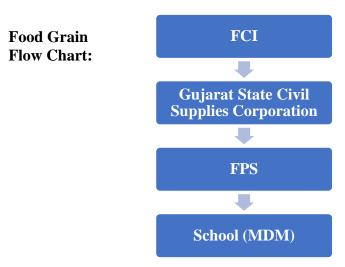
For ensuring lifting of fair average quality of food grains, deputy mamlatdar from district offices does joint inspection with district godown manager of Gujarat State Civil Supplies Corporation (GSCSC).

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

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

2.5.4 System for transportation and distribution of food grains

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



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

Yes, unspent balance of food grains with the schools is adjusted from the allocation of the respective schools. The MDM Sanchalak transports/ carries the food grains from FPS to respective schools.

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

The food grains are stored in the Regional godowns of the State Civil Supplies Corporation. Based on the indent, every month the food commodities are issued to the Mid day Meal Centres.

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

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

2.5.7 System of fortification of foodgrains and their costing and logistics arrangement.

In reference to the D.O.letter no. 14-10/2016MDM 1-2(EE.5) dated, 7 Aug 2017 from MHRD, New Delhi. Pilot project of fortified rice by Gujarat State Civil Supply Corporation in Narmada district started in year 2019-20.

2.5.8 Challenges faced and plan to overcome them.

Challenges faced: No challenges faced during year 2019-20

2.6 Payment of cost of food grains to FCI.

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

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

Payment of Cost to FCI- Flow Chart:



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

There is no outstanding amount pending with the State for payment to FCI for the previous year.

District	Bill amount (Rs)	Year	Remarks
	No Pende	ency has been found	I

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

No pendency of bills has been found for liquidating for the previous year.

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

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

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

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

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

After receiving pending payment report from FCI, state office forwards this directly to the concerned districts to clear the bills in accordance with time limit. It has also been instructed to carry out regular reconciliation of the figures with the concerned offices of FCI and report the situation to the State Office.

2.6.7 Relevant issues regarding payment to FCI.

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

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

There has been no delay in payment of cost of foodgrains to FCI. Commissioner of MDM holds regular meetings with all the Deputy Collector of MDM. The Deputy Collector report that there occurs no delay on their part in disbursing the cost to FCI. Moreover FCI has so far not complained about any delay in getting the funds from the MDM Department.

2.7 Cook-Cum-helpers

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

The State follows the norms prescribed by MHRD.

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

The State does not follow any different norms.

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

No, there is no difference in the number of Cook Cum Helpers eligible and actually engaged. Statistics on CCH is shown in AT-1. 96329 are engaged cook cum helpers have been actually engaged.

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

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

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

2.7.5 Whether the CCH were paid on monthly basis.

Yes, The honorarium is paid to CCH on monthly basis.

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

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

2.7.7 Rate of honorarium to cook-cum-helpers,

A cook— cum-helper- Sanchalak in Gujarat gets a total amount of Rs.1600/-rupees per month as honorarium.

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

All the 96329 cook-cum-helpers currently working in the State have bank accounts and Aadhar.

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

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

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

The Commissioner of health is requested and Directions were given to for health checkup of cook cum helpers during the RBSK.

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

Many SMCs have provided hand gloves and caps through community participation to cooks, Directions were given to the school Headmaster/ Head teacher to make the cook cum helpers wear head gears and gloves at the time of cooking of meals. The District and Block Officials and MDM functionaries are trained by health experts through Satellite mode training to popularize use of gloves and caps.

As well as Cook and helper have been advised to regularly cut their nails, wash hands, feet with soap before commencement of cooking and serving and to keep themselves clean and tidy.





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

Apportionment of cook-cum-helpers engaged at school level and working at centralized kitchen are in line with guideline of MHRD, New Delhi. Preference is given to those from the socially and economically weaker sections.

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

modules; Number of Master Trainers available in the State; Number of trainings organized by the Master Trainers for training cook-cum-helpers.

Yes, we have given training to all cook cum helpers under the supervision of Commissionerate Mid Day Meal, Gandhinagar, Senior food safety officers, CDPO from ICDS, deputy collectors of MDM.

We have given training through SETCOM (BISEG). content of programme is health and cleanness, prevention of raw material and hygienic condition, Guidelines for nutrition and food safety, how to cook, financial and administrative matters, strategy for implementation of MDM. Moreover Awareness on the operational guidelines of mid day meal scheme is also a part of the training.

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

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

2.8 Procurement and storage of cooking ingredients and condiments

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

In the State of Gujarat pulses and oil are provided centrally by Gujarat Civil Supply Corporation Ltd and distributed to MDM centers.

The State provides Rs. 2.59 and Rs. 3.88 for vegetables, fuel, salt and condiments which are procured locally.

2.8.2 Whether pulses are being procured from NAFED or otherwise.

YES, Pulses are being procured from NAFED. Gujarat State Civil Supplies Corporation, the State Lifting Agency has been entrusted with the responsibility of procuring pulses from NAFED. Gujarat State Civil Supply Corporation has started procuring pulses from NAFED. All schools utilize the pulses procured through NAFED.

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

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

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

Every MDM centers uses small plastic containers for safe storage of ingredients and condiments in kitchens. Ingredients are stored in proper containers, which is protected from moisture, pests etc., Ingredients used for cooking, food grains, pulses, vegetables, cooking oil and condiments is free from pest infestation, and

used only after proper cleaning and washing. Every school has a permanent room (Kitchen-Cum-Store) for the safe storage of ingredients and condiments.







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

Yes steps have been taken to ensure implementation of guidelines dated 13.02.2015 on food safety and hygiene in school level kitchens under Mid Day Meal Scheme. All Mid Day Meal Employees are provided with training at regular intervals on nutrition, health, personal hygiene like regular cutting of nails, washing hands / feet with soaps before commencement of cooking / serving, food preparation, maintenance of hygiene, cleaning of cooking and serving utensils, storage and environmental protection in the disposal of wastage. Since the State Government has fixed menu to be adopted in Mid Day Meal Centres. So far all Cook cum helpers have been trained in cooking. Further the District Collectors have been requested to instruct all the officials to maintain the Mid Day Meal Centres in a hygienic manner. Children are encouraged with the habit of hand wash with soap before and after eating food. The Mid Day Meal Employees have been instructed to promote hand wash in co-ordination with the Teachers.



(Students washing their hand before having meal)

During the "Poshan Abhiyan-2019-20", hand wash activity was carried out in all schools throughout the state.

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

The District Deputy Collectors have been requested to instruct all the officials to maintain the Mid Day Meal Centres in an hygienic manner.

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

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

2.9.1 Number of schools using LPG for cooking MDM

Coverage is 100%. All the schools in the state which come under Mid day Meal Scheme use LPG for cooking mid day meal.

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

All the 34788 schools in the state which come under Mid day Meal Scheme use LPG for cooking mid day meal. The coverage is 100%. The achievement was made possible by the concerted efforts of Education Department. The State Government had given specific directions to all concerned to completely switch over to LPG based cooking system instead of using firewood as fuel. State Government disbursed an amount of Rs.12,300/- per connection to all schools in the State as a financial assistance to procure LPG Stoves and LPG connection.

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

Coverage is now 100%. All the schools in the state which come under Mid day Meal Scheme use LPG for cooking mid day meal

2.10 Kitchen-cum-stores.

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

Kitchen-cum stores are being constructed with the joint financial assistance of Central and State Governments in the ratio 60:40. The G.O.I. provides fund for construction of Kitchen-cum stores to the State Government. The State Government released this fund to the Samagra Siksha Abhiyan (SSA) for the construction of kitchen-cum stores. Details are as provided in table AT-28. A plan is worked out to construct all remaining Kitchen-cum-store in year 2020-21 by state fund.

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

Yes. The model available in MHRD website, mdm.nic.in is accepted as a standardized model.



(Kitchen-cum-store)

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

The Construction work is handed over to the Civil construction section of SSA. The Engineers and officials of the above said Department monitors and supervise the construction work.

2.10.4 Kitchen cum stores constructed through convergence, if any

None of total number kitchen-cum-store units were constructed through convergence, the details of which are given in Table AT-11A.

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

Total out of sanction unit of 25077 kitchen-cum-stores, 24310 units constructed (Status attached at Table- AT-11).

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

Not applicable

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

No interest has been earned as there exists no unutilized amount of central assistance parked in bank accounts.

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

(Status attached at Table- AT-11).

2.11 Kitchen Devices

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

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

Funds released under the Mid Day Meal Programme:-

The Government of India has granted procurement of kitchen devices @Rs. 5000/- per institution to the State. The funds are transferred / allocated to the

School through Block Offices. The school Management committee purchases & maintains the kitchen devices as per their requirement. The GOI has released funds for all the Primary and Upper primary units. (Status attached at Table- AT-12).

2.11.2 Status of procurement of kitchen devices

There is no kitchen devices have been procured (Status attached at Table- AT-12).

2.11.3 Procurement of kitchen devices through convergence. or community/CSR

Kitchen Devices are procured through convergence as well. In many schools local community or nearby commercial establishments/banks occasionally contribute kitchen utensils.

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

Eating plates are available in every school. Government of Gujarat contributes for eating utensils. The utensils are also provided through community participation. In some schools eating plates and glasses for drinking water are provided by the NGOs/ Alumni Associations/ Community. Adequate funds from MME are also provided for procuring plates and glasses.

2.12 Measures taken to rectify

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

In the State of Gujarat cooking cost is provided at the rate of Rs. 4.96 for Primary student and Rs. 6.96 for Upper Primary students. This money is utilized for the purchase of vegetables, fuels, salt and condiments. Rest of cooking cost is given to the Gujarat State Civil Supplies Corporation for purchase of pulses and oil. It has been noted that the cooking cost is fully utilized in all the districts. So there is no inter-district low and uneven utilization of the cooking cost.

However, it has been noted that at times there is uneven utilization of food grains against the allotted quantity. The issue is regularly discussed at the monthly meeting of the District Collectors.

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

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

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

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

2.13 Quality of food

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

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

and to maintain a taste register also. The Register is regularly inspected by the Mid Day Meal Officer at the block level.

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

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

2.13.3 Testing of food sample by any recognized labs for prescribed nutrients and presence of contaminants such as microbe's e-coli. Mechanism to check the temperature of the cooked MDM.

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

2.13.4 Engagement of / recognized labs for the testing of Meals..

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

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

Protocol for testing of Meals has been observed. The frequency of lifting and testing of samples is carried out twice in a year in every district. The laboratory has to mandatorily cover all schools listed under MDMS in a year.

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

(Status attached at Table- AT-14A)

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

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

2.14 Involvement of NGOs / Trusts / Temples / Gurudwara / Jails etc.

2.14.1 Modalities for engagement of NGOs/ Trusts/ Temples / Gurudwara / Jails etc. for serving of MDM through centralized kitchen.

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

2.14.2 Whether NGOs / Trusts/ Temples / Gurudwara / Jails etc. are serving meal in rural areas

In rural area NGOs / Trusts/ Temples / Gurudwara are helping students of government schools for serving meal under Tithi Bhojan Yojana. Engagements of NGOs in Gujarat state are in line with guideline of MHRD mentioned as below.

Organization	District name
	Corporations of Ahmedabad
	Corporations of Bhavnagar
	Corporations of Surat
Akshayapatra	Corporations of Vadodara
	Gandhinagar (3 blocks)
	Vadodara (3 blocks)
	Kutch (2 block)
Nayak Foundation	Navsari District
Stree Shakti	Corporations of Ahmedabad (E)
Succ Shaku	Valsad (4 Blocks)
Paras Agro	Corporations of Rajkot

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

Maximum distance covered within 55 km and Maximum time of delivery of meals at schools: 1 to 2 hr.

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

Head teacher ensures hot cooked meals are delivered to school.

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

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

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

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



Sealed / Insulated Containers

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

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

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

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

2.14.9 Testing of food samples at centralized kitchens.

The following labs are engaged in testing,

Food and Drugs Laboratory: Vadodara, Ahmedabad, Rajkot

2.14.10 Whether NGOs / Trusts/ Temples / Gurudwara / Jails etc. is receiving grant from other organizations for the mid day meal. If so, the details thereof.

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

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

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

Directions were given to Headmasters/ Head teacher to display logo, entitlement of children and other information like menu of MDM at a prominent visible place in school. Most of the schools have scrupulously followed the instructions and are regularly updating the display board.MDM Logo and Weekly menu are displayed at every MDM center.



(MDM Weekly Menu Displayed On Notice Area)

2.15.2 Dissemination of information through MDM website.

Information related to MDM is displayed on education department's website. The matter is widely discussed in School Management Committee meeting for creating awareness among local stake-holders. All the requisite information will be posted on the website. Meanwhile, information has been posted on the web portal of general education department as per the directions of Hon'ble Supreme Court.

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

In every school, a roaster for teachers is being maintained by which every day the implementation of the scheme is being monitored. Mothers have been involved in the process of serving and supervising Mid-Day-Meal in the schools. All accounts of MDM are regularly maintained and inspected at MDM centre, block, District and State level.

2.15.4 Tasting of meals by community members,

Necessary instructions have been issued by the Education Department for tasting the food by the Teachers and to maintain a taste register also. The teacher has to taste the meals before serving to the children.SMC members also taste the meal

2.15.5 Conducting Social Audit

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

2.15.5.1 Whether Social Audit has been carried out or not

Yes, Social Audit has been carried out by Mahatma Gandhi Labour Institute, Ahmedabad in year 2018-19. We received detail report on date:02/05/2019 and this year Director Of Evaluation (GAD) has carried out social audit. In year 2019-20 we have received detail report on date:-20/03/2020

2.15.5.2 If no, in 2.15.5.1, reasons thereof.

Not Applicable

2.15.5.3 Details of action taken by the State on the findings of Social Audit.

- In financial year 2019-20, recommendations were send to concerned district administration.
- IEC activities were carried out by districts to create awareness among school Management Committee, Parents, Students and school teachers.
- Government of Gujarat has revised menu as per suggestion of social audit.
- To increase honorarium of cook-cum-helpers Government of Gujarat has send opinion to Government of India through letter no.-MBY/2019/GOI-39/R of date-02/01/2020
- Kitchen garden are promoted and "Hand wash" activity was carried out through out the state.
- Menu chart is displayed on all school notice board and parents are being invited to taste the food.

2.15.5.4 Impact of social audit in the schools

The parents met the circle officer and apprised him of their findings, concerns and suggestions for improved mid day meal serving. Other such meetings helped citizens to understand the way that how government scheme works for providing hot meal during mid of the day. Cleanliness and Hygiene level is upgraded. Parents and teachers involvement in Mid Day Meal has increased and awareness among the beneficiaries has created. Good habits among children are promoted like hand wash before & after having meal and nourishing kitchen garden

s. Transparency in account of Mid Day Meal cooking cost and consumption of food grains. Regular reporting of Mid Day Meal at every level.

2.15.5.5 Action plan for Social Audit during 2020-21.

During 2020-21, the social audit will be planned for 2 districts.

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.

All engaged cook-cum-helpers were trained via A satellite linked communication (SATCOM) program through BISAG for head teachers, organizers and cooks was organized on 16/09/2019 where state level experts in the fields of nutrition, health and hygiene and administration discussed various aspects of MDM, at District and at Block level during the year.

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

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

Precautions to be taken at school level Honorarium of cook cum helpers. Discussed about weekly menu and local taste and preference. Precautions to be taken while preparing food. How to maintain accounts at school level Records to be maintain. Testing of food Discussion about health and hygiene Storage of food grains, condiments, vegetables and oil.

Venue: BISAG, Gandhinagar

2.16.3 Targets for the next year.

It has been decided to give training to cook cum helpers, HMs and teachers in charge during the months of August-September 2020. Orientation will also be given to the staff involved in the implementation and monitoring of the Mid Day Meal Scheme at the State/District/Block levels.

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

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

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

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

Data entry is made both at block and district level.

2.17.3 Availability of manpower for web-based MIS

District project co-ordinators (data entry operators) are recruited on contractual basis for smooth functioning of web based MIS.

2.17.4 Mechanism for ensuring timely data entry and quality of data

To ensure data entry and its quality, fortnightly meetings are held at Block level and same is reviewed in monthly meetings held at District and State level. periodically letter is issued by state government to do data entry.

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

Yes, MIS data is being used for monitoring purpose.

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

2.18.1 Status of implementation of AMS

AMS has been implemented from 01-07-2016 in all MDM centers. Now Status of implementation is 89%. With the technical support of State IT School Project, a web based Monitoring System has been rolled out in the State for daily data collection and for monitoring the Scheme. The System is purely web based. All the schools in the State do have internet connectivity. Out of the total 32883 schools covered under MDMS, 29298 schools, on an average basis, are uploading data onto central server daily. Efforts are on to achieve a 100% coverage under AMS.

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

From 01-07-2016 to 30-04-2017 data was collected through IVRS system, thereafter from 05-06-2017 onwards website/Mobile application is operational. In the current web based Monitoring System, Headmasters/Head teacher have been provided with a user id and password for logging onto the State Portal/Android Application daily at specified timings where they have to enter the number of students who avail mid-day meal on the day. The data thus entered by the headmasters will be consolidated at the State level, and through API same can be uploaded to the portal of MHRD.

2.18.3 Tentative unit cost for collection of data.

Not Applicable

2.18.4 Mechanism for ensuring timely submission of information by schools

At school level the Head teacher or Principal has to update the daily status of meal served to students using the website login id/mobile application interface. The daily reporting can be done between 7 a.m to 10 p.m. Periodically letter has been written for data entry.

2.18.5 Whether the information under AMS is got validation

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

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

AMS data is been monitored at the block level/district level& state level through their respective unique login id & password. The available data is being used for

monitoring the scheme. Mainly we able to fetch/ collect Daily / Monthly data reporting drill down report up to school level, Schools where Meal Not Served, Schools where Food grains not available, Schools where Funds / Ingredients not available and Schools where manpower (Cooks) not hired. Based on the data, instructions are given to block level officers immediately to visit the school and address the issues in the scheme, if any.

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

Not Applicable.

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

In year 2019-20 Evaluation study of Mid Day Meal scheme was entrusted to Directorate of Evaluation, Gandhinagar on the progress of the implementation of MDMS in the State.

Sr. No	Institute Name	Area Covered	Duration of Evaluation	Received date of report
1	Directorate of Evaluation	14 District & 3 Corporation	Yr 2019-20	20/03/2020

Preface:

Evaluation is an integral part of planning process. In assessing the performance of any scheme/project an evaluation study plays a key role. In financial year 2019-20 Evaluation study of this scheme was entrusted to Directorate of Evaluation, Gandhinagar. The survey of evaluation study was carried out in 14 districts and 3 municipal corporations. During the field work 140 schools, out of which 80 schools having in-house cooking facilities and 60 schools associated with NGO were selected for evaluation. Total 1120 students were selected and interviewed during the fieldwork. Moreover, 560 parents, 140 principals, 80 cook/sanchalak, Deputy Collector and Mamlatdar were also contacted during the field work.

Evaluation Methodology:

Evaluation methodology involves suitable scientific method for selecting districts, taluka and schools. Sampling frame consisting Districts, Taluka, Villages and schools was obtained from O% MDM Commissioner. Multistage sampling, Probability Proportionate to size sampling, Random sampling are the techniques used for selection of units from sampling frame. Sampling was carried out in such a way that, schools with in-house cooking and schools associated with NGO can have appropriate representation in sample.

Observations by Directorate of Evaluation, Gandhinagar

1. Mid Day Meal Scheme is implemented with Two Operational structures out of 140 schools Preparing Meal at school premises (80 Schools) and Getting Hot Cooked meal from central kitchen associated NGOs (60 Schools). moreover out

- of 140 Schools, 94 Schools related to Rural area and 46 Schools in City Area cumulative Enrolled students 37004 (18111 Boys and 18893 Girls)
- 2. Facilities of cooking: All 80 visited school had separate kitchen facility.
- 3. Availability of Utensils: 66 schools had sufficient utensils for cooking the meal while 14 school principals responded that sufficient utensils were not available in their schools.
- 4. Regularity in Menu: (Meal & Breakfast): Majority of schools are regular in providing the lunch as per the prescribed Menu of Mid-day meal.
- 5. Proportion of students availing Mid-Day Meal: Approximately 83% of present students had availed the Mid day meal benefits on the day of field visit.
- 6. The satisfaction levels about various infrastructure facilities of MDM are mostly satisfactory across all the districts.
- 7. Method for assuring Quality:
 - All schools responded that quality of food is verified either by principal or teacher before Serving food.
 - Dining area and Hand wash Facility at school for serving Mid Day Meal
 - All school were having facilities of Water and Soap
 - Dining area at , Separate Shed/Room -25 schools; School lobby -100 schools, Compound-15 schools.

Recommendations

- Considering prevailing rates of food items and other raw materials, cooking cost should be increased.
- Monthly honorarium paid to Mid-Day Meal staff should be increased
- Supply of good quality of raw materials with sufficient quantity should be ensured.
- To meet the challenge of shortage of ration if arises, there should be advance arrangement particularly in the beginning of academic session for raw food stock. Besides schools heads should be instructed to make arrangements at their own level or through other schools who have excess stock.
- As preparing thepla for large number of students is a time consuming task, thepla making machine can be introduced else other food item can be replaced in consultation with nutrition expert.
- Chana chat is given thrice a week, instead of repeating same item for three days other food items like Poha, Upma etc can be given
- Once a week seasonal fruits, green leafy vegetables and milk can also be given.

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

1. Two Time Meal:

• As per the guideline of Mid Day Meal to provide 480 calories and 720 calories we are giving 525 calories and 743 calories with 180 gram (primary) and 265 gram (upper

primary) food item. When this food item is cooked its weight becomes almost double approximately 400 grams.

- The students of Primary and Upper Primary can't take this much food intake at a time.
- A Committee was form under the chairmanship the Principal Secretary of education, nutrition expert, health expert and other stack holders.
- Series of meetings were conducted and after care full consideration Government has decided to divide meal into two parts (1) Breakfast (2) Lunch so that children have increase protein & calories level.

Day	Break Fast	Lunch	Image
Monday	Sukhdi	Vegetable khichdi	
Tuesday	Chana Chat	Thepala & Sukhi Bhaji	THEPALA AND SUKI BHALLAT MIDM CENTER
Wednesday	Mix Dal/ Usal	Vegetable Pulav	
Thursday	Chana Chat	Dal Dhokli	
Friday	Muthiya	Dal-Bhat	
Saturday	Chana Chat	Vegetable Pulav	

2.Initiative: "Sukhadi Project"

Aim: To increase the utilization of food grain and enhance calorie and protein intake by students to enhance the coverage Sukhadi is being served once in a week. "Sukhadi" recipe is approved by the CFTRI & nutrition experts. It is prepared using wheat, jaggery and oil State government had contributed 18.83 crore for oil and jaggery in the year 2020-21. Nutritional characteristics of each serving of sukhadi:

Sr No	Ingrediants	Std.1-5 (gms)	Std. 6-8 (gms)
1	Wheat	20	25
2	Jaggery	15	20
3	Oil	10	12
To	otal calories	214	267





3. Dudh Sanjivani Yojana - Milk In MDM

- 1. This scheme 200 ml. flavoured milk is served 5 days in a week in 26 blocks of 12 districts. The scheme is implemented to provide flavoured milk to 3.15 lakhs students.
- 2. We provide milk to students during Scarcity.
- 3. According to the National Dairy Council, milk is filled with nine essential nutrients that benefit our health:
- 4. Calcium: Builds healthy bones and teeth; maintains bone mass
- 5. Protein: Serves as a source of energy; builds/repairs muscle tissue
- 6. Potassium: Helps maintain a healthy blood pressure
- 7. Phosphorus: Helps strengthen bones and generate energy
- 8. Vitamin D: Helps maintain bones
- 9. Vitamin B12: Maintains healthy red blood cells and nerve tissue
- 10. Vitamin A: Maintains the immune system; helps maintain normal vision and skin
- 11. Riboflavin (B2): Converts food into energy
- 12. Niacin: Metabolizes sugars and fatty acids

Sanctioned budget 2019-20: To provide pasteurized 200 ml. of milk in all non tribal developing blocks for 3.15 lac beneficiaries of 26 blocks at the cost of Rs.66.00 crore.

Proposed Budget 2020-21: Rs.63.93 crore has been sectioned for the year 2020-21.





4. TithiBhojan - "An approach with Community participation"

- 1. The State Government has initiated the concept of Public Participation in the scheme through the concept of "TithiBhojan".
- 2. The Villagers sponsor the food with sweets for children on various occasions and provide utensil for MDM centers.
- 3. It is customary in Gujarat to host public dinner on festival days or social occasions like
 - ✓ Marriage anniversary
 - ✓ Birth anniversary
 - ✓ Death anniversary
 - ✓ Any special occasion like any educational or social achievement like ranking first in school, promotion etc.
- 4. Taking advantage of the above social values, GOG has started Tithi Bhojan Yojana.

How Tithi Bhojan Yojana works

In each village people are educated for this Yojana Sarpanch of gram panchayat, political leaders, social leaders, principal of the school, economically rich people in the community gives contribution in Tithi Bhojan Yojana. Per year at least 5 to 10 Tithi Bhojan donors are listed in each village. Contribution of donars in Tithi Bhojan Yojana Over and above they give one sweet like Laddu, Sukhadi, Shrikhand etc.

- ✓ They give farsan /namkeen.
- ✓ They give milk/fruits
- ✓ They donate utensils which are used in MDM
- ✓ They donate RO plant / Water cooler /Fan in school Tithi Bhojan by Community Participation

Total 85.12 lakhs meals are served during 2019-20.



(Community Contribution - Tithi Bhojan)

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

- The General Resolution of Education department MDM/132003/1267/2 dated on 24/12/2003 Implemented Annatriveni yojana at tribal district to provide food grain to tribal district girl's parents of standard 1 to 7 at and later dated on 3/5/2013 has included standard 8 also as beneficiary.
- Benefit of the scheme is given to the tribal girls whose attendance is more than 70% during the term and this benefit extended for the two tribal girls in the family.
- Additional 60 kg (per term 30 kg) food gains (10 kg wheat, 10 kg Rice, 10 kg. Corn) is given to the tribal girl students who complete 70% attendance in the primary schools (each session separately).
- Education Department resolution letter dated on 31/08/2019 distribution of 5 kg rice and 5kg wheat instead of 10 kg maize, so total 60 kg (per term 30 kg) food gains (15 kg rice and 15 kg wheat) are given to tribal girls and scheme name revised as "Anna Sangam Yojana"
- TASP programme has been Implemented in the tribal areas of Bharuch, Valsad, Narmada, ChhotaUdepur,Mahisagar,Arvalli, Dang, Dahod, Surat, Banaskantha, Sabarkantha, Navsari, Panchmahal and Tapi.
- Approximately 4.85 lacs tribal girls were benefitted from the scheme in 2019-20 on expenditure of Rs 68.00 crore.
- Rs. 68.00 crore has allotted for the year 2019-20.
- Rs. 68.00 crore has proposed for the year 2020-21.



6. Centralized Modern Kitchen In MDM

- 1. The aim and objective of the program has been to achieve universalization of elementary education be enhancing enrollment, retention and attendance and improving the nutritional status and quality of education.
- 2. At present four NGO namely Akshaya Patra, Stri Shakti, Paras Agro Foundation & Nayak Foundation are serving cooked food under the MDM Scheme from their centralized kitchen in 9 districts, 3346 schools.
- 3. Kitchen follows ISO 22000:2005 standards. Registered under Factory act and compliance as per FSSAI guidelines, comply to other licenses and permission as per the requirement.
- 4. Kitchen has houses of full-fledged sweet, namkeen section, bakery section which would be able to provide additional food stuff to the benefit of school children.
- 5. The kitchen runs on Steam Generating Boilers with Capacity of 2000kgs, 7 Stage rice cleaning machines, Roti Making Machines with Capacity of 40,000 rotis/hour, Rice and Dal Silos, cold room, STP and RO Plants. All equipments & utensils used for cooking are sanitized every day before usage by steam.
- 6. Distribution of food to the schools through custom built vehicles and SS 304 (Food Grade) vessels to maintain hygiene and the temperature of the cooked food. All vehicles are installed with a GPS system to track vehicle movement and on time delivery.
- 7. In-house food lab for testing the quality of prepared food, water as well as raw materials.
- 8. Three stage quality inspection and procedures are followed, i.e. Incoming, in process & finished goods (cooked food) inspection.

Other Benefits of that centralized kitchen brings into schools

- More hygienic food/ Centralized lab testing.
- High Nutritious value- Steam based cooking.
- Uniformity of meal in all schools.
- Sparing of two rooms in each school-(kitchen and store room).

- Spare premises will be used for other academic activities.
- Saving on account of fuel.
- Prevention of likely hazards like fire, food poisoning etc.
- Prevention of likely Kitchen accident, i.e. Children safety
- Sparing of time of teacher deployed from MDM duty.
- The concern above is also being addressed by handing over the MDM activity to the NGO/ food supply partners who take care of the whole MDM activities of all the schools and ensure hot wholesome, nutritious food is being provided with proper quantity and in the right time on a daily basis.





7. L.P.G Based Cooking:

100% School in the state government use Liquefied Petroleum Gas (L.P.G) as mode of cooking.

8. Storage Of Food Grain:

To preserve food gains in the MDM centers Galvanized containers provided in 2015-16.

• Cost: 7.65 crore.



(Galvanized containers)

9. Kitchen Garden:

Kitchen gardens have been developed in the school campus to grow vegetables.







2.21 Untoward incidents

2.21.1 Instances of unhygienic food served, children falling ill

No such report has been received.

2.21.2 Sub-standard supplies,

No such report has been received

2.21.3 Diversion/misuse of resources,

No such report has been received

2.21.4 Social discrimination

No such report has been received

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

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

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

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

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

Gujarat State has the reputation of carrying out school Health Check-up programmed since last 15 years. It covers primary school children studying in the Std.-I to VIII. The details of school health programme up to 2019-20 are attached at Table 'AT-17'.

2.22.2 Distribution of spectacles to children with refractive error,

Total 9991 Spectacles were distributed.

2.22.3 Recording of height, weight etc.

Health checkups were carried out in all the 34788 schools. Height and weight of all the children enrolled and availed MDM were measured during the year 2019-20.

2.22.4 Number of visits made by the RBSK team for the health check- up of the children(Please ensure to upload at least two photographs of the visit of the medical team in each school on MDM-MIS portal).

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

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

Due to shortage of staff and vacant posts at State, District and Taluka level monitoring system is facing challenges. However, the Dy. Mamlatdar, Dy. P.E.O., Mamlatdar are given targets of inspection at taluka / block levels. At district level Prant Officer and Dy. Collector (MDM) are also given targets for inspection of M.D.M. centres. Recruitment of 310 MDM supervisors was carried out and 201 MDM Supervisors are recruited for an effective and regular inspection of MDM.

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

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

Number of meeting held at various levels:

Level	No. of meetings
State	1
District	48

2.24.2 Action taken on the decisions taken during these meetings.

The commissioner of MDM at the State, District and block levels implement the decisions taken during these meetings. An action taken report on the decisions of the previous meeting is being presented/ reported in the next meeting where it is examined and reviewed.

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

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

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

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

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

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

Sr. no	Name of Inspecting Officer	Minimum Number of inspection to be Conducted in a month
1	Prant Officer	12
2	Dy. Collector	20
3	Dy. D.P.E.O	25
4	Mamlatdar	10
5	Dy. Mamlatdar	10

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

Emergency health plans received from all districts. Important safety measure equipments and phone numbers (eg. Primary health center, Hospital, Fire brigade etc) on the walls of school building are already printed under Serva Shiksha Abhiyan Mission.

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels,

A complaint register is maintained in the office of the State, District and Block level for registering and follow up of the complaints related to M.D.M. The Commissioner regularly reviews the complaints received at the State level and necessary reports are sought from the appropriate authority. Complaints received at the Chief Ministers' online grievance redressal program ("SWAGAT") are addressed on priority basis. Similar system is in place for redressal at the District and block level.

The appeals against the orders of Mamlatdar about appointment of organizers of M.D.M. centers are heard and decided by the Deputy Collector. The Collector is appointed as the final hearing authority for the appointment related disputes among organizers. Due attention is paid to the news item published in print/electronic media and prompt corrective action is taken.

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

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

2.28.3 Time schedule for disposal of complaints.

Complaints are disposed within stipulated time frame. Though a fixed time schedule has not been drawn up, appropriate actions/measures are taken immediately.

2.28.4 Details of action taken on the complaints.

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

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

The Districts carried out IEC activities like, Public Rallies, Nukkad Nataks, Plantation drive, Seminars/lectures, Painting Competition, Debates, Essay writing and Public rally is also conducted for creating awareness among the public and school students about the implementation of the programme. Some Activities are carried out through public participation.(Status attached at Table- AT-10 C)

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

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

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

98.57% (Status attached at Table- AT-4-B).

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

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

2.33 Kitchen Gardens:

2.33.1 Status of availability of kitchen gardens in the schools. (Please furnish school wise details for all districts in the table given at Annexure -W 1.)

Details furnished in Annexure W.1

2.33.2 Mapping of schools with the corresponding Krishi Vigyan Kendras (KVK)

Not Applicable

2.33.3 Details of the mechanisms adopted for the setting up and Maintenance of kitchen gardens.

In the State of Gujarat, Rural areas as well as in urban areas setting up of kitchen garden is promoted in schools. Students are encouraged for vegetable cultivation and setting up their own vegetable gardens at school premises. Total 34788 schools in the State, over 10212 schools already have kitchen gardens. Students, teachers and cook-cum-helpers take care of kitchen garden. Vegetables such as brinjal, drum stick, tomato, cucumber, pumpkin, carrot, green mirchi, cauli flower, cabbage etc are grown in kitchen gardens.

2.33.4 Whether the produce of these kitchen gardens is used in MDM.

Yes

2.33.5 Action plan for setting up of kitchen gardens in all schools.

Total 10212 numbers of kitchen gardens are setup during this year, more 9844 kitchen garden are proposed for next year. Flexi funds will be tapped for meeting the financial expenses.

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

Copies of MDM Rules 2015 issued by MHRD vide notification No.G.S.R 743(E) dated 30.09.2015 have been circulated to all schools, block and district for information and compliance. Further, the Rules and MHRD guidelines are explained to the participants during the training classes organized by the District Authority.

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

Payment of Food Security Allowances and its mechanism is in line with Mid Day Meal Rules-2015. Food security allowance was paid during the year 2019-20 from date:-16/03/2020 to 31/03/2020 (13 School Days).

2.36 Cooking Competition

2.36.1 Whether cooking competitions have been organized at different levels in 2019-20.

No cooking competitions had been organized at different levels in 2019-20.

2.36.2 If yes in 2.36.1,

- 2.36.2.1 The number of participants in these competitions
- 2.36.2.2 Details of judges
- 2.36.2.3 How many participants were awarded?
- 2.36.2.4 Was the awarded participants given any cash prizes
- 2.36.2.5 Whether the awarded recipes have been shared with schools

2.36.3 Details of action plan for year 2020-21

In year 2020-21 planning to organize cooking competition in all district. Competition would be held between cook-cum helpers of different talukas of same district. Competition would be judged by food and nutrients expert based on given ingredients, hygiene, cleanliness, taste and way of making in given particular time. Winner of the competition would be given certificate and price money decided by the authority. Further the competition would be held in district level also and at last final round of would be at state level to finalize final winner of competition.

Advantage:

- 1. Advantages of the cooking competition would encourage cook cum helpers to do their best.
- 2. Involvement of parents would be there for the feedback of the competition.
- 3. Winner of the competition would share the recipe of the food item and that item would be put down in the menu list.

4. People would also aware about the Mid Day Meal scheme through Promotion and advertisement of cooking competition.

MDM Cooking Competition Plan-2020-21							
Sr.No	Components	Block level	District Level				
1	Participant	Interested	Selected First 3 Winners (Max:756)				
2	Judge	•	To Be Decided By Deputy Collector				
3	Ingredient	Given By Block Level	Given By Block Level				
(E.G: Local Vegetables, Flour, Rice Etc)							
4	Criteria To Judge	Nutrition Value, Cleanliness, Safety, Hygiene, Time Duration And Other Decided By Authority Judge					
5	Price Declaration:						
	1st Price	5000	10000				
	2nd Price	3000	5000				
	3rd Price	2000	3000				
6	Price cost	2520000	594000				
8	Transportation Allowance		37800 (756 x 50)				
9	Approx Arrangement cost:	1764000 (7000 x 252)	660000 (20000 x 33)				
10	TOTAL	42,84,000	12,91,800				
11	FUND UTILIZED	MME FUNDS	MME FUNDS				

2.37 Details of minor modifications from the existing guidelines carried out By District Level Committee chaired by the District Magistrate.

No, there were no any modifications carried out by District Level Committee chaired by the District Magistrate.

2.38 Details of new interventions (preferably for areas affected with malnutrition, anemia etc, aspirational districts) envisaged under 5% flexi funds – For each intervention, please provide detailed information in the below template.

Total Budget of Mid Day Meal is Rs.736.85 crore. So 5% flexi funds is around Rs.36.84 Crore and Rs.4.92 crore will be utilize in Kitchen Garden(13.35% of flexi fund). For remaining fund, detailed fund utilization plan will be drafted and submitted within 2 months.

Intervention 1- Setting up kitchen gardens in the 9844 schools

2.38.1 Background Note

The vegetables grown in these kitchen gardens can be used in the preparation of MDM. Provides an opportunity to children to eat freshly grown vegetables containing vitamins and minerals which are essential for their physical and mental growth and development.

2.38.2 Objectives

Students learn focus and patience, cooperation, teamwork and social skills. Further, they gain self-confidence and a sense of "capability" along with new skills and knowledge in gardening and food growing. Achievement scores may improve because learning is more relevant and hands-on.

2.38.3 Rationale for the intervention

Utilization of the area in school for cultivating vegetables. Those organic vegetables will be used for preparing Mid Day Meal for students.

2.38.4 Time lines

Approximate within 1 year. Cultivation would be done probably during monsoon season for better output.

2.38.5 Coverage

2.38.5.1 Number of Districts

(Shown in AT-10E)

2.38.5.2 Number of schools

(Shown in AT-10E)

2.38.5.3 Number of children

Approximately 11 lakh students will get involved in this activity in the number of schools mentioned in AT-10E.

2.38.5.4 Number of working days

Not Applicable.

2.38.6 Requirement of Funds

Total number of 9844 institutions where setting up of kitchen garden is proposed during 2020-21 are approx. 9844. Grant provision of Rs.5000/- per school for setting up of kitchen garden. (Total Fund required is Rs.492.20 Lacs). which include central share: 295.32 Lacs and state share 196.88 Lacs.

2.38.7 Monitoring

Monitoring of kitchen garden maintenance is done by students, teachers and cook cum helpers. The concerned head teacher and teachers also look after the development and utilization of produce of kitchen garden in Mid Day Meal. Regular monitoring is carried out by the block and district level. Regular watering to plants and trees. Requirement of water pipe, Hand Hoe, Shovel, Seeds and fertilizers.

2.38.8 Outcome measurement

Green leafy vegetables and yellow- or orange-colored fruits provide essential vitamins and minerals; particularly folate, and vitamins A, E and C. Vegetables and fruits are a vital component of a healthy diet and should be eaten as part of every meal. Especially important for small children's diets to ensure normal growth and intellectual development.

2.38.9 Impact assessment

Students may become more fit and healthy as they spend more time active in the outdoors and start choosing healthy foods. Students will get organic vegetables which would be rich in iron and vitamins.

1.	Increment in cook-cum-helpers honorarium.		
	Increment in cooking cost.		
