



National Programme
of
Mid Day Meal in Schools
(MDMS)
Annual Work Plan & Budget

2020-21

Name of the State

MIZORAM

Mid Day Meal Programme
Annual Work Plan and Budget 2020-21
(Please do not change serial numbers below)

1. Introduction :

Mid-Day Meal Programme exerts a positive influence on Enrolment and regularity of attendance amongst elementary students in the State of Mizoram. With a view to enhancing enrolment retention, attendance and simultaneously improving nutritional levels among children, this Programme was started in Mizoram from 15th August, 1995.

Mizoram's achievements through Mid-Day Meal Programme have been highly commendable. Attendance rates have increased significantly in both Primary Schools and Upper Primary Schools. The scheme also shows a positive impact on hygienic and health condition of children by providing cooked Mid-Day Meal and implementation of WIFS and De-Worming and also Health Check up of children. District Education Committees and School Management Committees play vital roles in Mid-Day Meal Programme.

1.1 Brief history:

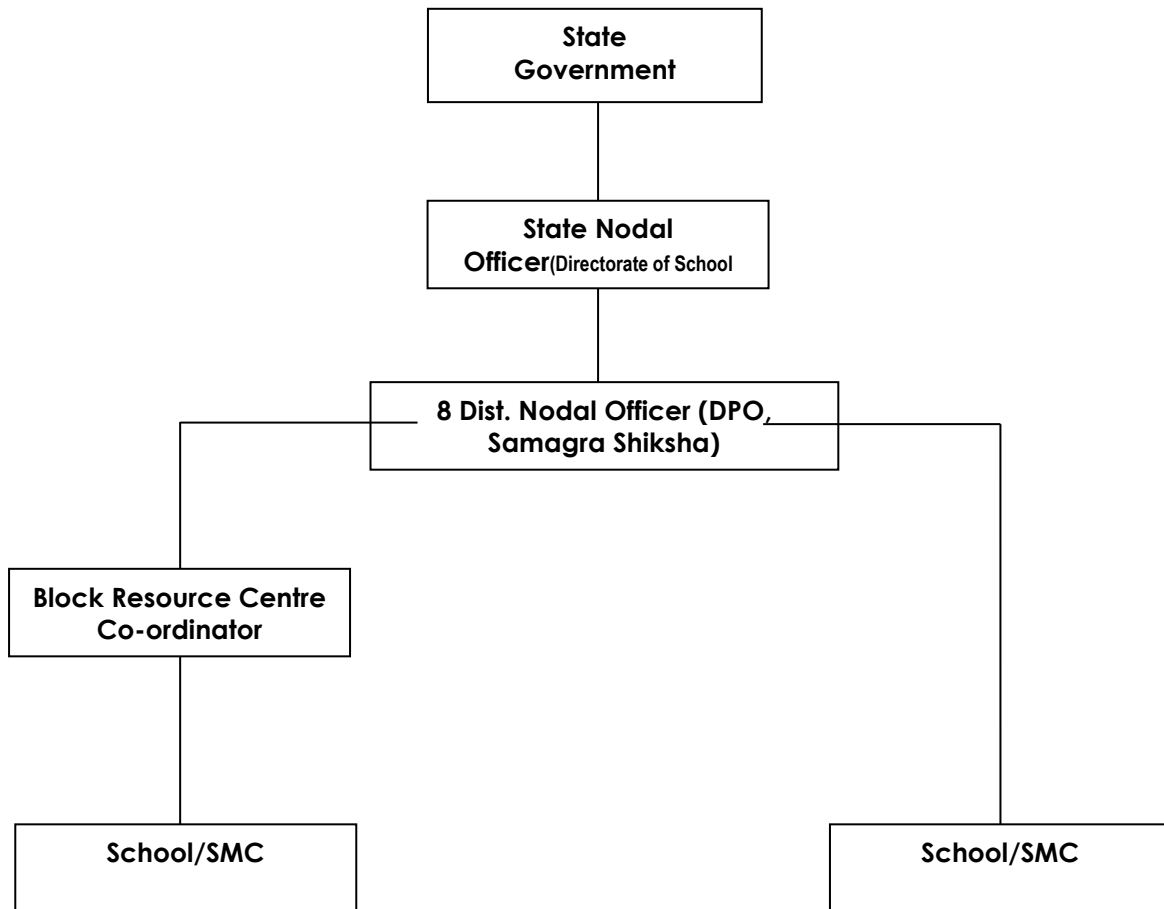
Mid-Day Meal Programme was started in Mizoram from 15th August, 1995 by distributing raw rice to students. Although orders were issued to serve cooked meals to the students from the year 2002, the Programme could not be implemented on full scale since, the VECs and school authorities had to take up the Programme without cooks, kitchen shed and with inadequate kitchen devices in the schools.

On 1st March 2005, under the Chairmanship of Principal Secretary to the Govt. of Mizoram, School Education Department, State Level Co-Ordination Committee on Mid-Day Meal had decided to implement the scheme throughout the state by serving cooked meals to Primary students despite numerable shortcomings. As a result, cooked meals were served to primary students in the entire state since 15th Feb. 2006. Unlike some other states in the country, the Primary students comprises of Class I to Class IV. From 1st August 2009 the scheme was extended to cover all Upper Primary Schools as well, and has been continued without interruption till date. The State Government started to cover Class-VIII from the academic session of 2011-2012.

This Scheme has significant and positive impact on regularity, attendance, retention, and discipline and health condition of the students.

1.2 Management structure

Management structure of implementation of Mid-Day Meal Scheme may be depicted as under



1.3 Process of Plan Formulation at State and District level:

District Project Co-Ordinator, Samagra Shiksha collected the required data such as number of Enrolment, Cook-cum-Helper engaged etc. from each and every Schools with the help of BRCCs and CRCCs and the same is used for calculation of requirement of Conversion Cost and Honorarium of Cook-cum-Helper and also other components

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:*

During the year 2019-2020, the Mid Day Meal Programme was successfully implemented in all eligible Elementary Schools of the state without interruption. This, however, does not mean that the School Education Department was not facing difficulties. During this year, there has been slight delayed in release of fund from the state Government, resulting in delayed release of fund to schools. The strong efforts, commitment and enterprise of the teachers, parents and NGOs, have been crucial in the smooth implementation of the Programme in spite of the difficulties. Items for the menu to be served were taken on loan from local shops, teachers and parents contribute form their own source, and members of the communities come forward to donate certain items like firewood and vegetables. In this way, the programme has been sustained and implemented successfully without interruption till date.

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

In schools, meal is prepared and served by Cook-cum-Helper, who is engaged on a temporary basis for a period of 1(one) year which can be extended according to his/her performance. Supervision of Mid-Day Meal is done by school teachers, Community members and Local leaders also help in the supervision.

2.3 *Details about weekly Menu.*

2.3.1 Weekly Menu - Day wise

NUTRITIONAL NORMS OF MID DAY MEAL MIZORAM 2019

PRESCRIBED NUTRITIONAL CONTENT FOR MID DAY MEAL

NUTRIENTS	PRIMARY (GRADE 1-5)	UPPER PRIMARY (GRADE 6-8)
Energy (kcal)	500	750
Protein (g)	15	20

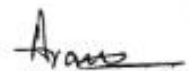
The above nutritional content is ensured through package consisting of the following ingredients per child per school per day

FOOD GROUP	PRIMARY	UPPER PRIMARY
Rice/whole grains	110g	170g
Pulses	30g	35g
Vegetables	50g	70g
Fats and Oils	10g	15g
Micronutrients	Micro-nutrients like iron, folic acid, vitamin A etc in convergence with NRHM	

PRESCRIBED COOKING COST FOR MID DAY MEAL

STAGE	CENTRAL	STATRE	TOTAL
Primary	Rs 3.91	RS 1.20	Rs 5.11
Upper Primary	Rs 5.86	Rs 1.00	Rs 6.86

At 18/4/19.
DA. Madam
At 18/7/2019.
Lalramhuni



C. Lalramhuni Dietician
M.Sc (Human Development & Dietetics in Human Nutrition)
LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
Aizawl

COOKING COST AND NUTRITIONAL VALUE PER CHILD PER DAY FOR PRIMARY

Food Group	Entitlement Norm Per Child Per Day	Average Market Price		Cooking Cost of Recommended Items Per Child Per Day(In rupees)	Portion Size of Recommended Food Group	
		Amount	Rice (in rupees)		Energy (kcal)	Protein (g)
Food grains	110g	Re1.00 seperately being reimbursed to FCI			350	6.10
Pulses	30g	30kg	2080	1.65	66.6	5
Vegetables	50g	1kg	45	2.07	52	3.3
Oils	10g	1lt	95	0.50	47	-
Salts and condiments	As per needs	1kg	30	0.08	-	-
Nuts	10g	1kg	40	0.40	57.4	2.60
Fuel	As per needs	19kg	1506	0.41	-	-
TOTAL				Rs 5.11	573Kcal	17g

C.Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point
L.B.L.PHARMACY
 Dawrpui, Bara Bazar
 Aizawl

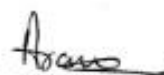
COOKING COST AND NUTRITIONAL VALUE PER CHILD PER DAY FOR UPPER PRIMARY

Food Group	Entitlement Norm Per Child Per Day	Average Market Price		Cooking Cost of Recommended Items Per Child Per Day(In rupees)	Portion Size of Recommended Food Group	
		Amount	Price (In rupees)		Energy (kcal)	Proten (g)
Food Grain	170g	Re 1.00 seperately being reimbursed to FCI			520	10.2
Pulses	35g	30kg	2080	2.45	100	6.0
Vegetables	70g	1kg	45	3.11	80	4.1
Oils	15g	1lt	95	0.75	90	-
Salts And condiments	As per needs	1kg	30	0.10	-	-
Fuel	As per needs	19kg	1506	0.45	-	-
TOTAL				6.86	790Kcal	20g

NOTE:1. 3g per child is given in salts and condiments

2. For vegetables nutritive value, average portion size of roots and tubers, green leafy vegetables and other vegetables are calculated.

3. In primary school nuts is added to enhance the nutritive value.



C.Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
Aizawl

WEEKLY MENU AND COOKING COST PER CHILD FOR PRIMARY

Note: Cost of fuel is not written in the weekly menu

MONDAY **Rice with potato curry**

Food Group	Ration size (g)	Energy (kcal)	Protein(g)	Cooking Cost Per Child (In rupees)
Rice	110	350	6.10	-
Lentil dal	30	67	5.00	1.65
Potato curry	50	52	3.3	2.48
Oil	10	47	-	0.50
Roasted groundnuts	10	57.4	3	0.40
Salts and condiments	3	-	-	0.08
TOTAL		573.4 Kcal	17.4 g	Rs 5.11

TUESDAY **Rice with soya chunks (Nutrella)**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	110g	350	6.10	-
Soya chunks	30g	68	10.0	1.65
Potato and pumkin	30+20	30+22	1.90+2.1	2.48
Oil	10	47	-	0.50
Roasted groundnuts	10	57.4	3	0.40
Salts and condiments	3	-	-	0.08
TOTAL		574.4 Kcal	19.1g	Rs 5.11

C. Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
Aizawl

WEDNESDAY Paustik khitcheri

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	110	350	6.10	-
Lentil dal	30	68.9	10	1.65
Potato + pumpkin +mustard leaves	20+15+15	25+15+12	1.3+1+1	2.48
Oil	10	45	-	0.50
Roasted groundnuts	10	57.4	3	0.40
Salts and condiments	3	-	-	0.08
TOTAL		573.3Kcal	22.4g	Rs 5.11

THURSDAY Rice with soya chunks and vegetables

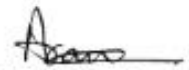
Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	110	350	6.10	-
Soya chunks	30	68	10.0	1.65
Potato + cauliflower green	30+20	25+25	2.3+1.0	2.48
Oil	10	48	-	0.50
Roasted groundnuts	10	57.4	3	0.40
Salts and condiments	3	-	-	0.08
TOTAL		573Kcal	22.4g	Rs 5.11

C. Lalramhluni Dietician
M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point
L.B.L PHARMACY
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FRIDAY **Khitcheri**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	110	350	6.10	-
Green gram dal (moong dal)	30	68	10	1.65
Mustard + pumpkin	30+20	23+29	1.0+2.3	2.48
Oil	10	48	-	0.50
Groundnuts	10	57.4	3	0.40
Salts and condiments	3	-	-	0.08
TOTAL		581.4 Kcal	22.4g	Rs5.11



C. Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
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WEEKLY MENU AND COOKING COST PER CHILD FOR UPPER PRIMARY**Note:** Cost of fuel is not written in the weekly menu**MONDAY** **Rice with potato curry**

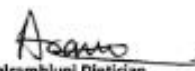
Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	170	520	10.2	-
Lentil dal	35	110	7.9	2.45
Potato curry	70	80	2.0	3.11
Oil	15	70	-	0.75
Salts and condiments	3	-	-	0.10
TOTAL		780 Kcal	20.1g	Rs 6.41

TUESDAY **Rice with soya chunks (Nutrella)**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	170	520	10.2	-
Soya chunks	35	120	7	2.45
Potato and pumpkin	50+20	55+25	2.1+2	3.11
Oil	15	70	-	0.75
Salts and condiments	3	-	-	0.10
TOTAL		790 Kcal	21.3 g	Rs 6.41

WEDNESDAY **Paushtik khitcheri**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	170	520	10.2	-
Lentil dal	35	105	7	2.45
Potato+pumpkin+mustard leaves	35+25+10	35+30+15	2.0+1.0+1.0	3.11
Oil	15	70	-	0.75
Salts and condiments	3	-	-	0.10
TOTAL		775Kcal	21.2g	Rs 6.41


C. Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)
LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
Aizawl

THURSDAY**Rice with soya chunks and vegetables**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	170	520	10.2	-
Soya chunks	35	100	7	2.45
Potato+cauliflower green	50+20	45+35	2.0+2.1	3.11
Oil	15	70	-	0.75
Salts and condiments	3	-	-	0.10
TOTAL		770 Kcal	21.3g	Rs 6.41

Friday**Khitcheri**

Food Group	Ration Size (g)	Energy (Kcal)	Protein (g)	Cooking Cost Per Child (in rupees)
Rice	170	520	10.2	-
Green gram dal(moong dal)	35	100	7.1	2.45
Mustard leaves+pumpkin	40+30	45+25	2.0+1.0	3.11
Oil	15	70	-	0.75
Salts and condiments	3	-	-	0.10
TOTAL		760 Kcal	20.3g	Rs 6.41



C. Lalramhluni Dietician

M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy, Israel Point

L.B.L PHARMACY
Dawrpui, Bara Bazar
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METHOD OF FOOD PREPARATION

1. RICE WITH POTATO CURRY

- a) Clean and wash rice
- b) Put adequate clean water to cook, do not drain rice water after cooking. Cook till it become soft and edible.
- c) Clean dhal and wash it thoroughly with clean water, soaked it for sometime (20 minutes)
- d) Wash potato thoroughly several times in running water till it becomes clean, do not peel the skin, cut it into medium size.
- e) Heat the given amount of oil, add potato and pre soaked dhal. Add clean water, cook till it becomes soft. Add iodized salt at last.

2. RICE WITH SOYA CHUNKS CURRY

- a) Clean and wash rice.
- b) Put adequate clean water to cook, do not drain rice water after cooking. Cook till it become soft and edible.
- c) Wash and put soya chunks in boiling water for 25 to 30 minutes.
- d) Squeeze the soya chunks properly to remove water. Cut it into 2-3 pieces.
- e) Wash potato thoroughly several times in running water till it becomes clean, do not peel the skin, cut it into medium size.
- f) Wash pumpkin in running water, cut it into medium size.
- g) Heat given oil, add soya chunks, potato, pumpkin. Add clean water. Cook till done.
- h) Add iodized salt at last.

3. PAUSHTIK KHITCHERI

- a) Clean and wash rice.
- b) Put adequate clean water to cook, do not drain rice water after cooking. Cook till it become soft and edible.
- c) Clean dhal and wash it thoroughly with clean water, soaked it for sometime (20-30 minutes)
- d) Wash potato thoroughly several times in running water till it becomes clean, do not peel the skin, cut it into medium size.

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- e) Wash pumpkin and mustard leaves in running water, cut into medium size.
- f) Heat given oil. Add dhal, potato and pumpkin. When half cook add mustard leaves.
- g) Do not overcook. Add iodized salt at last.

4. RICE WITH SOYA CHUNKS AND VEGETABLES

- a) Clean and wash rice.
- b) Put adequate clean water to cook, do not drain rice water after cooking. Cook till it become soft and edible.
- c) Wash and put soya chunks in boiling water for 25 to 30 minutes.
- d) Squeeze the soya chunks properly to remove water. Cut it into 2-3 pieces.
- e) Wash potato thoroughly several times in running water till it becomes clean, do not peel the skin and cut it into medium size.
- f) Wash cauliflower green in running water, chop it finely.
- g) Heat given oil. Add soya chunks, potato and add clean water. When half cook add cauliflower green. Cook till done.
- h) Do not overcook. Add iodized salt at last.

5. KHICHERI

- a) Clean and wash rice.
- b) Clean dhal and wash it thoroughly with clean water, soaked it for sometimes (20minutes).
- c) Clean pumpkin in water. Cut it into medium size.
- d) Heat oil, add rice, dhal and pumpkin. When half done add mustard leaves.
- e) Add iodized salt. Do not over-cooked.

NOTE:

1. If available, green gram dhal(whole) can be sprouted overnight to increase the nutritive value.


C. Lalramhluni Dietician
M.Sc (Human Development & Dietetics in Human Nutrition)
LBL Pharmacy, Laidloim
L.B.L PHARMACY
Dawrpui, Bara Bazar
Aizawl

2. Seasonal foods can be substituted in vegetables group. When substitute, leafy vegetables must be substituted with leafy vegetables only, other vegetables with other vegetables only, roots and tubers with roots and tubers only.
3. For other vegetables group (thlai rah chi), vegetables like jack fruits (young), brinjal, beans, bitter gourd (changkha), cauliflower, cho cho marrow (iskut), ladies finger can be substituted.
4. For leafy vegetables, carrot leaves, coriander leaves(dhania),curry leaves, knoll khol green can be substituted.
5. For roots and tubers, sweet potato, onion, yam, carrot, arrow root (pangbal), cho cho roots (iskut zung) can be substituted.

QUALITY PARAMETERS

1. It is also important to ensure that quality of different dhal is good. Effort should be made to buy the best quality dhals at competitive prices, keeping market price in mind.
2. Food items like dhal,soya chunk, oil,iodized salt and other condiments should be stored in air tight container for better preservation. Oil and Soyachunk should not be procured in loose quantities to avoid adulteration. Oil should only be purchased in one or two litres pouch or tetra pack of any reputed brand with Agmark or BIS certification. Similarly, soya chunks should only be procured in 1kg or 2kg packs of reputed brand with Agmark or BIS certification. Salt should also be bought in packets of 1kg with Agmark or BIS certification.
3. Palmolin oil, Vanaspati etc (oils that can get solid or semi solid at room temperature) should not be procured. Only branded refined oil of Agmark or BIS standard should be procured. It should be ensured that no food stuff is stored for too long in school. All food items other than vegetables should be procured weekly. However, vegetables should be procured on the day of cooking. In case of oil and soya chunk are not available in Agmark brand only sealed package should be procure in the village every week, the same may be procured for a fortnight at the most.



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M.Sc (Human Development & Dietetics in Human Nutrition)

LBL Pharmacy,Israel Point

L.B.L.PHARMACY
Dawrpui, Bara Bazar
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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.

3 *Additional Food Items* - Due to limited fund provision to purchase additional food items, all the schools are not expected to serve additional food from conversion cost. At the same time, there are many schools having Kitchen Garden, particularly in rural areas, which can serve additional food items from their own harvests. There have also been instances of parents contributing vegetable items like pumpkin, brinjals, green leafy vegetables, etc. and fruit items like like Banana, Papaya, Jackfruit, Mango etc. These are either seasonal or occasional, and the frequency of their servings as well as per unit cost per day are difficult to track and document.

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

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

The routine procedure for release of cooking cost in the state of Mizoram is when the fund for Central Assistance is received by the department it was immediately approached the Finance Department for immediate fund allocation in the state budget and when after the fund was allocated in the appropriate head of account, the department then proposed the same to Finance Department to accord sanction. When Finance Department released fund and drawn, the department released to the districts and the districts released to Block level and further to school. These are done through E-Transfer. There is no direct transfer from State Level to school in the state.

3.1.2 Mode of release of funds at different levels:

Funds are transfer from State level to District level which in turn released the fund to Block Level by means of E-Transfer. In some district like Siaha and Lawngtlai District where only two or three Banks are available. Fund cannot be transferred to all the school through E-Transfer and some schools are paid in cash which is easier and benefitted in respect of stakeholders of MDM.

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

S I N o	Installment/ Components	Amou nt (in lakh)	Date of receiving of funds by the State / UT	Date of release to Directorate	Date of release to District	Amount (in lakh)	Date of release to Block	Amou nt(in lakh)	Date of release to Gram Panchayat /School
Recurring Central Assistance									
1	Adhoc Grant (25%)	451.83	01.05.2019	26.07.2019	29.07.2019	414.88	14.08.2019	141.88	19.08.2019
2	Balance of 1st Instalment	599.35	09.09.2019	23.10.2019	27.11.2019	618.08	06.12.2019	618.08	10.12.2018
3	2nd Instalment	758.61	23.12.2019	18.03.2020	28.03.2020	632.88	08.04.2020	632.88	15.04.2020
Non-Recurring Central Assistance									
4	Kitchen-cum-store	28.35	25.02.2020	0	0	0	0	0	0
5	Kitchen Devices	0.72	02.03.2020	0	0	0	0	0	0
6	Repair of Kitchen-cum-store	137.97	25.02.2020	0	0	0	0	0	0
7	Replacement of Kitchen Devices	71.10	02.03.2020	0	0	0	0	0	0

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

Due to there are so many procedure to be followed in course of file movement at State level, fund is sometimes delay for obtaining allocation and sanction which cannot be curtailed as of now. No other delay is never happened in the remaining level.

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

In case of delay in release of fund from the state Government, resulting in delayed release of fund to schools. The strong efforts and commitment and also enterprise of the teachers, parents and NGOs, have been crucial in the smooth implementation of the Programme in spite of the difficulties caused by late release of fund. Items for the menu to be served were taken on loan from local shops, teachers and parents contribute from their own source, and members of the communities come forward to donate certain items like firewood and vegetables.

3.1.6 *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.*

In every release of fund, district office submitted utilization of fund in a prescribed format. At the end of the year, unspent balance which is to be carried over for the next financial year is used as opening balance for the district. Apart from this, there can be no initiative for pre-positioning of funds by the State Government due to financial constraints.

3.2 Foodgrains management

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

The state Government of Mizoram opted lifting of foodgrains in quarterly basis. However, when the Food Corporation of India issued release order to Director, Food, Civil Supplies & Consumer Affairs Department, it is immediately arranged district-wise allocation according to number of enrolment in each and every school and release foodgrains accordingly. This process of lifting takes maximum 2 weeks to reach each and every school in the state. No lifting problem other than natural calamity is happened till date.

3.2.2 *System for ensuring lifting of FAQ foodgrains (Joint inspections at the time of lifting etc.)*

As there is no problems pertaining to lifting of foodgrains, Joint inspection is never conducted for ensuring lifting of FAQ foodgrains in the state, foodgrains for Mid-Day Meal is found good, no complaint is received against it.

3.2.3 *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.*

There is no food grain of inferior quality is supplied by FCI during the year

3.2.4 *System for transportation and distribution of food grains*

Transportation and distribution of foodgrains under Mid-Day Meal Scheme is entrusted to Food, Civil Supplies & Consumer Affairs Department in the state. The said department stored foodgrains to Fair Price Shop nearest to schools @ Rs 3970/- per Mts in the whole state. There is no problems in this regard.

3.2.5 *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.*

The unspent balance of foodgrains in the schools is adjusted from the allocation of the 1st quarter of new school session. All the schools are receiving foodgrains at doorstep level.

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

In state and districts as well as in sub-district or block, storage facility of foodgrains is found good, meanwhile, some schools do not have a good and proper storage facility of foodgrains and put them in some corner of Kitchen-cum-Store which is still need to be developed.

3.2.7 *System of fortification of foodgrains and their costing and logistics arrangement.*

Fortification of foodgrains cannot be done or provided in Mid-Day Meal in the state due to absence of industries/factory for production.

3.2.8 *Challenges faced and plan to overcome them.*

The present system of foodgrains management is satisfactory, and if the practice is remain same, the state would not face a problem against foodgrains.

3.3 *Payment of cost of foodgrains to FCI.*

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

Payment of cost of foodgrains is done by means of Cheque and forwarded to Director, Food, Civil Supplies & Consumer Affairs Department as a Nodal Department for lifting in the state for further submission to FCI.

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

There is no pending bills of cost of foodgrains as on date. As soon as the bill is received payment is made accordingly.

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

There is no pending bill of Cost of foodgrains in the previous year. All bills are paid as soon as the bill is received.

3.3.4 *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.*

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

Does not arise

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

No reconciliation meeting on payment of cost of foodgrains was held during the year and also in the previous year as it was never happened.

3.3.7 *Relevant issues regarding payment to FCI.*

No Comment

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

No comment

3.4 *Cook-cum-helpers*

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

The State Government follows the norms prescribed by MHRD for the engagement of Cook-cum-Helper.

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

Does not arise

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

There are as much as 82 less in numbers of eligible for engagement as per approval of PAB 22019-2020 of Cook-cum-Helper engaged during the said period

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

Payment of Honorarium of Cook-cum-Helper is done through School Management Committee in terms of cash. Many of Cook-cum-Helper are paid through their Account opened in schedule Bank. It is to mention that, due to irregular sanction of fund, payment is almost delayed. Implementing agencies like NGOs / SHGs / Trust / Centralized Kitchens are not engaged in the state

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

Payment of honorarium of Cook-cum-Helper could not be done on monthly basis due to delay in receipt of fund from state government. It is usually done in quarterly basis.

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

As mentioned above, Cook-cum-Helpers cannot be paid on monthly basis due to delay in release of fund. As the issue is beyond the control of the Department, and is also attributable to the financial situation prevailing in the State, not much can be done at the Department level to resolve the problem

3.4.7 *Rate of honorarium to cook-cum-helpers,*

In addition to Central share of Rs 900/- the state Government contributed Rs 600/- per Cook per monthly, hence, Rs 1500/- is being paid to Cook-cum-Helper in the state. The state government will be appreciated if the Central Government raise honorarium of Cook-cum-Helper

3.4.8 *Number of cook-cum-helpers having bank accounts,*

There are as many as 4651(97%) Cook-cum-Herlper having Bank Accounts as on date leaving a balance of 3% in the state.

3.4.9 *Number of cook-cum-helpers receiving honorarium through their bank accounts,*

There are as many as 4633(99%) Cook-cum-Herlper receiving honorarium through their Bank Account as on date.

3.4.10 *Provisions for health check-ups of Cook-cum-Helpers,*

There is no provision for health check-ups of Cook-cum-Helper till date. They are mostly covered when health checkup is conducted at school under school health programmes.

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

All cook-cum-Helper engaged were instructed to wear their head and bring Aprons while preparing Mid-day Meal from their own cost. Gloves are not still introduced.

3.4.12 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,

There is no separate apportionment to appoint cook-cum-helper engaged under Mid-Day Meal Scheme in the state. School Management Committee are simply entrusted to appoint whether male or female for a period of six months which may be extended up to 12 months. When enrolment of a particular school has become increased and entitled to engaged additional cook-cum-helper, School Management Committee reported to District Co-Ordinator SSA, and District Co-Ordinator SSA again informed to State Nodal Officer (MDM) to accord appointment of additional cook-cum-helper, then after all the procedure has been done and if State Nodal Officer(MDM) has satisfied and found that the case is genuine, approval is given to School Management Committee to appoint additional cook-cum-helper.

3.4.13 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.

There is no mechanism adopted for the training of Cook-cum-Helpers and none of Cook-cum-Helper are trained in the state.

3.4.14 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.

There is no action specifically for enrolling cook-cum-helpers under any social security schemes in the state. Eligible Cook-cum-Helpers are enrolled by the department concerned.

3.5 Procurement and storage of cooking ingredients and condiments

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

There is no systematic procedure adopted for procuring good quality of pulses, vegetables including leafy ones, salt, condiments etc and other commodities. At the same time they were instructed

to procure and choose only certified product of competent authority in awareness campaign when conducted.

3.5.2 *Whether pulses are being procured from NAFED or otherwise.*

No Pulses are procured from NAFED in the state till now.

3.5.3 *Whether 'First-in: First-out' (FIFO) method has been adopted for using MDM ingredients such as pulses, oil/fats. Condiments salt etc. or not.*

Schools are instructed to follow FIFO method for usage of pulses and condiments etc in each and every awareness campaign etc.

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

Safe storage of ingredients and condiments is in build in the estimate for new construction of Kitchen-cum-Store, therefore all newly constructed Kitchen-cum-Store are supposed to have safe storage of ingredients and condiments.

3.5.5 *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.*

Guidelines for food safety and hygiene in school level Kitchen under Mid-Day Meal Scheme are followed as far as possible. Awareness campaigns have been organized at district levels, and pamphlets or booklets containing the guidelines in vernacular are disseminated to all schools.

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

A circular directing to all schools to improve the menu so as to increase nutritional contents in Mid-Day Meal has been issued

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

3.6.1 *Number of schools using LPG for cooking MDM*

As on today there are as many as 584 schools having Gas based cooking in the state due to scarcity of Cylinder, it cannot fully depend upon it and further that increase of school based

cooking cannot be increased. Rest of the schools using firewood and smokeless chulha

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

Due to budgetary constraint, and shortage in supply of LPG in the state, no step has been taken to increase use of LPG in MDM.

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

No comment

2.9 Kitchen-cum-stores.

2.9.1 *Procedure for construction of kitchen-cum-store,*

As the state is not having fund for construction of Kitchen sheds, they are constructed only from the funds received from Govt. of India. The construction were done by the School Management Committee of the concerned villages under the supervision of Engineers of District Project Office, SSA within their jurisdiction. Drawng and Estimate prepared by Engineers are provided to SMC.

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

Standardized model for construction of Kitchen-cum-Stores is developed by an engineers working under School Education department including Engineers from SSA. Plinth area is decided according to enrolment in a particular schools as per state prevailing S.O.R. The amount sanction is found adequate.

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

There is no construction agency engaged for construction of Kitchen-cum-Store in the state. School Management Committee are entrusted of all responsibility for construction of Kitchen-cum-Store within their jurisdiction. Community play important role, they rendered their service for construction and repair of Kitchen-cum-Store in many villages.

2.9.4 *Kitchen cum stores constructed through convergence, if any*

During 2004-2005 some Kitchen-cum-Store was constructed under PMGSY and SJRY with an amount of around Rs 20000-Rs

25000 per unit. There is no other Kitchen-cum-Store constructed through convergence during 2019-2020.

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

During 2018-2019, fund for construction of 26 number of Kitchen-cum-Store amounting to Rs. 81.90 lakh was received and the work are already completed. Again an amount Rs. 28.35 lakh is received for construction of 9 numbers of Kitchen-cum-Stores and the work is yet to start as the fund is required to pass by the Treasury Officer at the end of financial year 2019-2020. The work will be started within a short while.

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

There is no slow pace construction of Kitchen-cum-Stores in the state, all the fund received were fully utilized and constructed except fund for construction of 9 number of Kitchen-cum-Store.

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

As funds received from the Central Government are usually released immediately by the State Nodal Agency once it is drawn from the State's Treasury, no significant amount is earned as interest. Whatever amount has been earned is utilized for other purposes such as monitoring and supervision of Mid-Day Meal, immediate repairs and renovation of Kitchen-cum-Store due natural calamities, conduct of capacity buildings, etc.

2.9.8 *Details of the kitchen cum stores constructed in convergence. Details of the agency engaged for the construction of these kitchen-cum-stores.*

Does not arise

2.10 Kitchen Devices

2.10.1 *Procedure of procurement of kitchen devices from funds released under the Mid-Day Meal Programme*

Kitchen Devices are procured from fund which is provided by Govt. of India under Mid-Day Meal Programme as per revised norms. Govt. of India released Rs. 71.82 lakh during 2019-2020 for replacement of 608 numbers and procurement of 7 numbers, the proposals of the same are submitted to the state Government for sanction. The fund will be released by means of E-Transfer to districts for further release to Block and the Block again released the same to selected schools to buy what the cooking items they need most and also selected items prepared by the Department

2.10.2 *Status of procurement of kitchen devices*

Does not arise.

2.10.3 *Procurement of kitchen devices through convergence or community/CSR*

There is no Kitchen Devices procured through convergence or community/CSR

2.10.4 *Availability of eating plates in the schools. Source of procurement of eating plates.*

There are adequate eating plates in each and every school which were procured under central fund only.

2.11 Measures taken to rectify

2.11.1 *Inter-district low and uneven utilization of foodgrains and cooking cost*

In order to avoid inter-district low and uneven utilization of foodgrains and cooking cost, the department provided existing enrolment in every quarter to foodgrains Nodal department of Food, Civil Supplies & Consumer Affairs to prepare allocation of foodgrains to each and every schools according to their enrolment.

2.11.2 *Intra-district mismatch in utilization of foodgrains and cooking cost.*

The department in consultation with Food, Civil Supplies & Consumer Affairs Department, looked into the matter regarding Intra-block mismatch in the utilization of foodgrains and cooking cost. Such kind of mismatch is rare. If happened, it was rectified as soon as possible.

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

1. The data in respect of quarterly progress report is vary from quarter to quarter due to fluctuation of enrolment and also cook-cum-Helper engaged.
2. The data entry in MIS has done usually in July every year in line with 1st QPR. Unless correction of annual report in MIS is made in order to match with 2nd QPR which is to be used for AWP & B, it could not be matched with each other.

2.12 Quality of food

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

Cook-cum-Helper engaged in a school and one teacher entrusted to look after Mid-day Meal are supposed to taste Mid-Day Meal and also to maintain tasting register at school.

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

It is to mention that there is a provision of community monitoring at school level i.e Mother roaster, inspection of Mid-Day Meal etc, but it is unfortunate to mention that, such involvement is very few in the state even if they are requested to do so. It will try to improve in the future.

2.12.3 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.

Testing of food sample which are commonly prepare for Mid-Day Meal collected from the schools is conducted in RIPANS(Regional Institute of Paramedical and Nursing Science) in Aizawl Mizoram. The result are found satisfactory. Therefore, arrangement will be made so as to have a number of times in the next financial year.

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

As there is no NABL/recognized laboratory for testing of food sample in the state Regional Institute of Paramedical and Nursing Science (RIPANS) run under Ministry of Health & Family Welfare, Govt. of India is engaged.

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

Testing of food sample is conducted once in the district level which were collected food sample from the school during 2019-20. Some district brought by using storage container to Aizawl(RIPANS) for testing. It will try to conduct more number of times in the next financial year.

2.12.6 *Details of samples taken for testing and the results thereof.*

All district in the state have conducted various Food Sample Testing collected from Schools during 2019-20 at RIPANS and some results are found are slightly lower to compare with the Norms under Mid-Day Meal.

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

As mentioned above, the report of food sample testing revealed that the quality of food prepared in sample schools is below the Central norms. A circular directing all schools to improve the menu so as to increase nutritional contents in Mid-Day Meal has been issued.

2.13 *Involvement of NGOs / Trusts / Temples / Gurudwara / Jails etc.*

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

No Centralized Kitchen is functioning in the state and also no NGOs / Trust /Temples / Gurudwara / Jails etc. is engaged for serving of Mid-Day Meal.

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

No NGOs / Trust /Temples / Gurudwara / Jails etc.is engaged for serving of Mid-Day Meal in rural areas.

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

Not applicable.

2.13.4 *Measures taken to ensure delivery of hot cooked meals to schools*

Not applicable.

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

Not applicable.

- 2.13.6 *Whether sealed/insulated containers are used for supply of meals to schools,*
Not applicable.
- 2.13.7 *Tentative time of delivery of meals at schools from centralized kitchen.*
Not applicable.
- 2.13.8 *Availability of weighing machines for weighing the cooked MDM at school level prepared at centralized kitchen.*
Not applicable.
- 2.13.9 *Testing of food samples at centralized kitchens.*
Not applicable.
- 2.13.10 *Whether NGOs / Trusts/ Temples / Gurudwara / Jails etc. is receiving grant from other organizations for the mid day meal. If so, the details thereof.*
Not applicable.

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

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

Logo of Mid-Day Meal Scheme and other information relating to the Scheme are displayed in schools and Kitchen-cum-Stores. The Department has also frequently published the services offered and the entitlement children under the Scheme through media.

2.14.2 *Dissemination of information through MDM website*

Separate MDM website is not still created for dissemination of information about MDM till date. But Directorate of School Education is having a website in which MDM is also covered. In addition, a facebook page of the Department has also been created, and important information on Mid-Day Meal are also disseminated through this medium.

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

Though there is a provision of community monitoring at school level i.e Mother roster, inspection of Mid-Day Meal, etc., the level of participation by the community in these aspects have been relatively low. Inspection registers are maintained in schools.

2.14.4 *Tasting of meals by community members,*

As mentioned above, community participation in tasting of meals is still low. In fact, it is absent in most schools despite numerous appeals to the community members.

2.14.5 *Conducting Social Audit*

2.14.5.1 *Whether Social Audit has been carried out or not*

Social Audits is conducted in Champhai District by State Institute of Rural Development & Panchyati Raj during November 2019. Detailed report is already submitted to Govt. of India, MHRD for information and necessary action.

2.14.5.2 *If no, in 2.15.5.1, reasons thereof.*

Does not arise

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

When the report of Social Audit was submitted to the state Government, the same was forwarded to all District Project Coordinator, SS to take an appropriate action as suggested in the report. Details of action taken is still awaited.

2.14.5.4 *Impact of social audit in the schools*

No comment

2.14.5.5 *Action plan for Social Audit during 2020-21.*

As desired by Govt. of India, MHRD, the State Government of Mizoram, School Education Department will conduct another Social Audit in the remaining Districts depending upon their performance in the next year.

2.15 *Capacity building and training for different stakeholders*

2.15.1 *Details of the training programme conducted for State level officials, SMC members, school teachers and others stakeholders*

No training is conducted during 2019-2020 in respect of State level officials, SMC members, school teachers and others stakeholders except performance review. At the same time District level and Block level training under Mid-Day Meal concerned is conducted by some district authority.

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

Does not arise

2.15.3 *Targets for the next year.*

No comment

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

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

Due to weak backbone/lack of Internet service in some districts, monthly data entry could not be maintained properly and regularly. Some districts have to come to Aizawl to enter data during 2018-19 due to connectivity problem in their districts.

3

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

As mentioned above, the state Government of Mizoram could not achieve data entry per month satisfactorily due to internet connectivity problem. Data entry is mostly made at district and state level. Some of the districts also done at Block Level.

3.9.2 Availability of manpower for web based MIS

There are only 2 (two) employees to look after MIS-MDM at the state level. All district offices utilize the service of one existing staff appointed under SSA.

3.9.3 Mechanism for ensuring timely data entry and quality of data

All the District level functionaries are instructed to collect and submit the data pertaining to their respective districts on time. Data are collected through field level functionaries like CRCCs and BRCCs, and there is no separate mechanism to cross-check or verify the quality of the data so collected.

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

MIS data is not being used for monitoring purpose due to insufficient manpower as well as proper internet connectivity.

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

3.10.1 Status of implementation of AMS

Implementation of Automated Management System has been started from 15th September 2016 in the State. There are many villages which do not have proper mobile phone signal. As such, out of 2524 total number of schools, only 1913 schools could be

mapped till date. Around 35% to 45% of schools reported through the system.

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

Most of the schools submitted their daily report by means of SMS. A few teachers working in urban areas used Mobile App/Web for reports.

3.10.3 *Tentative unit cost for collection of data.*

Actual rate of SMS may not be ascertained as the bill for MDM school report during 01.04.2019-31.12.2019 is not received till date.

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

No separate mechanism has been made in documents till date.

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

Yes

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

AMS data is not used for monitoring purposes as on date.

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

Does not arise.

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

No evaluation/ case studies is conducted during 2019-2020 except Social Audit in the state.

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

- 1. *Participation of Cent per Cent children in MDM:*** All the children who come to school take Mid-Day Meal and never refuse the items served for Mid-Day Meal.
- 2. *No discrimination in serving MDM:*** There is no discrimination on the basis of gender, caste or community in cooking, serving or seating arrangements in eating of MDM.

3. ***Teachers' participation in MDM:*** Teachers are actively involved in Mid-Day Meal. When fund for MDM is not available due to late release of fund, teachers will go out of their way to contribute from their own pockets to ensure that there is no interruption in serving of MDM in school.
4. ***Kitchen gardens in schools:*** Most of the schools in rural areas are having school garden within the school compound where different varieties of fruits are planted, and different vegetables are grown to supplement the normal menus under MDM. The harvests from these are good source of supply for fresh fruits and vegetables.
5. ***High attendance Rate:*** Attendance rate is high due to serving of MDM in rural areas. Average 95% may be achieved in rural areas.
6. ***Enhancement of cooking cost:*** The state Government of Mizoram enhanced cooking cost in respect of Upper Primary School @ Rs 1.00/- per day per child with effect from 01.04.2018. The existing cooking cost in respect of Primary School is Rs. 1.20/- pdpc

a. Untoward incidents

i. Instances of unhygienic food served, children falling ill

No incident of children falling ill due to consumption of unhygienic food served has been reported.

ii. Sub-standard supplies,

No report is received on sub-standard supplies

iii. Diversion/ misuse of resources,

No report of diversion/misuse of resources for Mid-Day Meal is received till date.

iv. Social discrimination

There is no discrimination on the ground of caste, sex, races, language etc. among the children.

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

It is to mention that Emergency Medical Plan at state level as well as district level has been developed. Almost the school have now displayed important contact numbers on the wall of school building like, Police station, Hospital, Ambulance and Fire station etc. Further, safety measures has been taken by means of awareness campaign.

b. Status of Rastriya Bal Swasthya Karyakram.

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

All elementary schools are provided de-worming medicine in every cycle of six months and Iron and Folic Acid in every Monday during schooling days.

ii. Distribution of spectacles to children with refractive error,

Distribution of spectacles to children with refractive error is provided under Samagra Shiksha. During 2019-2020 as many as 71 children were provided in Lawngtlai district.

iii. Recording of height, weight etc.

All the schools are instructed to conduct Monthly monitoring of student's height and weights. In this regard, a prescribed format is circulated to all the schools in the State in order to record month-wise information about the physical progress as well as the health status of the students. These records are kept in schools for ready reference as and when required. It is found that such records immensely helped the medical teams in identifying the student's health problems at the time of their visit to schools.

iv. 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).

There are as many as 75159 children were checkup in 1501 elementary schools during 2019-2020 in all districts.

c. 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.

A specific monitoring structure of Mid-Day Meal Scheme at various level is yet to be developed. Inspection of MDM Centers is very few from state level office due to inadequate fund for traveling expenses, lack of time, shortage of staff, etc. Monitoring at district and block level are done effectively to the extent possible. All District Project Co-ordinators of SSA, SDEOs, BRCCs and CRCCs are entrusted to inspect the schools within their respective jurisdictions.

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

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

District Level Vigilance Committee under the chairmanship of MP, Lok Sabha have been held at the districts along with other Centrally Sponsored Schemes properly. The frequency of such district level meetings is dependent upon the convenience of the chairman, and could not be held frequently.

ii. Action taken on the decisions taken during these meetings.

Does not arise.

e. 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.

Meetings of District Level committees under the chairmanship of senior most MP (Lok Sabha) were held in 4(four) districts during 2019-20, frequency of the meeting may be mentioned as once in a year.

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

All District Project Co-ordinators of SSA, SDEOs, BRCCs and CRCCs are entrusted to inspect the schools within their respective jurisdictions during 2019-2020. During this academic year, 2511 schools both Primary and Upper Primary have been inspected in different districts, which comes to 100% existing schools. Most of the officials reported that implementation of Mid-Day Meal in schools are found good and supply of foodgrains is regular.

g. 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.

There are 28 district Mobile Health Teams for emergency services in the state. Moreover, 24X7 National Ambulance Service & the District Call Centers in case of emergency services are available. Therefore, all the schools are informed to call them as and when such incident happens. Most of the schools display these important contact number on the wall of school.

h. Grievance Redressal Mechanism

i. Details regarding Grievance Redressal at all levels,

In order to redress public grievances, School Education Department have a dedicated mobile phone which is kept in the custody of the Deputy State Nodal Officer. Any person who intends to know/complaint about MDM can contact this number by means of call or SMS. All the district offices are also having Mobile Phones to receive complaints at all time. State Level complaint No. is 8974245

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

No written complaint was received during 2019-20. Complaints received through mobile phones are mostly related to late release of cooking cost and cook honorarium from school which are always settled through verbal discussion.

iii. Time schedule for disposal of complaints,

All complaints have to be disposed within one week from the receipt of complaint

iv. Details of action taken on the complaints.

As the complaints received so far pertain to fund flow, there is not much that can be done at the Department level.

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

Awareness campaigns have been conducted at district level for school teachers and officials involved at the district, sub-division, block and cluster levels. Important information are disseminated through website and facebook page. In addition, the School Education Department has signed Memorandum of Understanding with Doordarshan Kendra, Aizawl, under which a half-hour programme has been slotted at 6:00 pm every Thursday by DDK, Aizawl for telecasting of various programmes and activities of School Education Department. The implementation of MDM Scheme, with all its components including food safety and poisoning, community participation, children's entitlement, etc. feature prominently in these telecasts.

It further to state that Global Hand washing day on 15th October 2019 was observed in all districts with line departments like, Health and Family Welfare Department, Public Health Engineering Department and community members under the guidance of Deputy Commissioner in each district.

j. 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.

As envisaged in the MDM Guidelines and to ensure regularity and transparency, the following steps were implemented during 2019-2020.

- SMCs have been entrusted with the responsibilities of implementation of MDM Schemes in their respective villages.
- SMCs are empowered for engagement of cooks. Further, they are authorized for procurement of materials and services of NGOs for the purpose of MDM Programme.
- Remuneration of cooks and other conversion cost were transferred to SMC accounts to facilitate them in the discharge of their duties.
- The service of Parents-Teachers Association (PTA), local NGOs and other stake holders were utilized for successful implementation and monitoring of MDM.
- Steering-cum-Monitoring Committee are constituted at all levels. At the same time regular meetings could not be held due to inadequate fund for holding the meeting especially in Block and Village level.

k. Action Plan for ensuring enrolment of all school children under Aadhaar before the stipulated date.

When School Education Department received a letter from Central Government about 100% Aadhaar enrolment of student who intends to avail Mid-Day Meal latest by 31st August 2017. It approached State Level Aadhaar Enrolment Committee and requested to take an action for enrolment. Similarly, the Department requested all District Deputy Commissioner to conduct Enrolment Camp in a selected School by grouping certain school. Enrolment Camp was conducted in various places in all District and it can enrolled 96156 students including applied for which is 76% against PAB approved enrolment.

At the sametime, Govt. of India, Ministry of Electronics & IT, UIDAI sanctioned an amount of Rs 75/- lakh in the month of September, 2018 for purchase of Aadhaar Enrolment Kit to enrol school children which is to be installed 2(two) each in every block. As of now, all the required material are already received from GeM which can be operated if training is conducted providing resource person from UIDAI. This programme will increase more number of children enroll for Aadhaar. As of now, nearly 70 employees has registered for examination of Aadhaar operator which will be held shortly.

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

Contribution of commodity by the community in the line with Tithi Bhojan is not practiced in the state, but in many villages' parents of children contributed different articles such as vegetables, fire wood etc for Mid-Day Meal. Further, teachers' themselves contributed for MDM when they are upgraded into higher scale etc.

m. Kitchen Gardens

i. 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.)

There are as many as existing 684 Kitchen Garden are available in the State and also 198 numbers are in progress and further that there are 132 numbers of Kitchen Garden targeted during 2020-2021. Circular was issued to all the school and encourage to utilize vacant land for Kitchen Garden. There is no specific mechanism for setting up and maintenance of Kitchen Garden.

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

Krishi Vigyan Kendras(KVK) and Agriculture Department of Mizoram are contacted for improvement of Kitchen Garden. Of course, they are welcome and accepted our request though training of Teachers is the system suggested from themselves, the Department is now considered for imparting training of Teachers for improvement of Kitchen Garden.

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

No details of mechanisms is adopted for setting up and maintenance of Kitchen Garden.

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

Yes.

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

No comment

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

Mid-Day Meal Rules 2015 was translated into local language and circulated to all District Nodal Officers for further circulation to all the schools

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

Food Security Act is implemented in the state. As of now, there has been no incident to warrant payment of Food Security Allowance and as such, no payment has been made.

p. Cooking Competition

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

Though no cooking competition is organized in the state, Kitchen Garden Competition and MDM Performance Competition is organized in each and every district.

ii. if yes in 2.36.1,

1. the number of participants in these competitions

Does not arise

2. Details of judges

Does not arise

3. How many participants were awarded

10(ten)best schools are awarded as under

1st Prize - Rs. 6000/- with Citation

2nd Prize - Rs. 4000/- with Citation

3rd Prize - Rs. 2000/- with Citation

Consolation Prize 4th-10th - Rs. 1000/- with Citation

4. Was the awarded participants given any cash prizes

As above.

5. Whether the awarded recipes have been shared with schools

Yes

6. Details of action plan for year 2020-21

The Department plans to organize Health & Cleanliness of School premises competition in each and every district.

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

No comment

- r. **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**

Background Note

Like all other states of the Indian union, the National programme of Mid -Day has been implemented successfully in the state of Mizoram for the last 15 years. The implementation of this programme has resulted in enhanced enrolment and retention and has even improved the health status of school going children which in turn has enhanced the mental alertness of school going children.

During the successive years of its implementation, nothing comprehensive to improve or supplement the effectiveness of the scheme could be undertaken from the funds earmarked for the implementation of the scheme as the funds received from the Central and State Shares are just sufficient for procurement of food grains, conversion cost and Cook Cum Helper honorarium. The scheme now having been implemented for over a decade and half now, the community, especially the parents are very much aware of benefits that this scheme has showered upon their children are trying their level best to supplement this scheme by way of collecting firewood, contributing green leafy vegetables and fruits, providing man power in times of construction of Kitchen sheds, Clearing of unused school compounds for setting up of kitchen gardens. As of now from community participation a no of schools are now having kitchen gardens from where they grow and harvest different varieties of fruits and vegetables all the yearlong. In this regard, MDM-PAB approved Rs. 66.00/- lakh during 2019-2020 which is still awaited.

In addition to Kitchen Garden, the State Government intends to provide eggs in MDM during 2020-2021 and also to install Bio Mass Cooking Gas as pilot project in the schools hoping to provide Nutritious Mid-Day Meal and to solve perpetual cooking problem due to scarcity of Gas cylinder even for domestic consumption from 5% Flexi fund under Mid-Day Meal Scheme.

1. Proposal for Inclusion of Egg in Mid-Day Meal under Flexi fund

Egg is one of an important items which contain high nutritive value available in every part of the country with low cost. Considering additional food items to serve among the children in addition to Mid-Day Meal, the State Government decided to provide egg in all elementary schools once in a week for at least 20 weeks during 2020-2021. The require fund may be born from flexi fund.

“Eggs are all-natural and provide one of the highest quality proteins of any food available. One egg provides more than six grams of protein, or 13 percent of the recommended Daily Value (DV),” said Dr. Mitch Kanter, executive director of the Egg Nutrition Center, the research arm of the American Egg Board. Egg whites contain more than half (four of the six grams) of an egg’s protein. The journal Proteome Science explained the biological function of the egg white, or albumen: “The avian egg white functions as a shock-absorber, keeps the yolk in place, constitutes an antimicrobial barrier, and provides water, protein and other nutrients to the developing embryo. Besides these biological roles it is an inexpensive source of high quality protein for food industries.”

Kanter noted that egg whites are good sources of riboflavin and selenium. Additionally, each egg white contains 54 milligrams of potassium, an essential mineral of which most Americans do not get enough, and 55 mg of sodium. Sodium gets a bad rap, but a moderate amount of it (about 1,500 mg per day, according to the Institute of Medicine) is essential for body functioning.

Based on National Egg Coordination Committee the rates of egg in production centres ranges between Rs. 1.60 - 2.22. Assuming after deduction of transportation charges etc. it is belief to get @ Rs.2.50-Rs 3.50 per egg in local market in the state. However, in order to provide egg to school going children as per proposal of children which is 121470. Requirement of fund may be chalk out at Rs. 60,73,500/- (for 20 weeks)

Districtwise enrolment may be mentioned as under

Sl No	Name of District	No. of Institution	No. of enrolment	Requirement of fund @ Rs. 2.6 per egg for 20 weeks
1	Aizawl	432	20208	1034650
2	Champhai	144	7546	386355

3	Hnahthial	88	3606	184627
4	khawzawl	118	3161	161843
5	Kolasib	173	10219	523213
6	Lawngtlai	418	23146	1185075
7	Lunglei	463	20307	1039718
8	Mamit	277	13685	700672
9	Saitual	78	3867	197990
10	Serchhip	139	5855	299776
11	Siaha	194	9869	505293
Total		2524	121470	6219212

2. PROPOSAL FOR FUEL EFFICIENT BIO-COOK STOVES IN MID DAY MEAL SCHEME

1. INTRODUCTION:

Today, an estimated 2.5 billion people, or about one-third of the world's population, rely on biomass fuel for cooking. According to the World Health Organization (WHO), exposure to smoke from these open fires and cook stoves leads to pneumonia, chronic respiratory disease, and lung cancer causing an estimated 1.6 million deaths each year. In the developing world, the disease burden from indoor smoke is comparable to the burdens from malaria, tuberculosis, or HIV/AIDS.

The stove is completely built using locally available materials like Bricks, Red soil, sand etc. and local manpower. This stove gives the advantage of adequate area for heat transfer at the same time providing hot water for subsequent cooking operations. Since cooking on a large scale gets done in a number of batches, the hot water hastens the cooking and thus the stove gives multiple advantages of needing less fuel at the same time requiring shorter cooking time. This stove gives a thermal efficiency of 40-45 %. (Technology-CST, IISC)

Black carbon (BC), commonly known as soot, is particulate matter (PM) emitted from burning biomass and diesel fuel. This byproduct of

incomplete combustion contributes to climate change by increasing temperatures, increasing ice and snow melt, and changing precipitation patterns. When snow and ice are covered with BC, the additional absorbed sunlight accelerates melting. BC's light-scattering and radiation-absorbing effects alter the amount of sunlight that can reach the earth's surface, trap radiation in the atmosphere, and alter global temperature distributions. Unlike carbon dioxide, BC lasts in the atmosphere for only a few weeks, so a reduction in BC emissions can immediately reduce the rate of climate change.

2. BENEFITES OF THE PROJECTS:

- a) Reduce disease and save lives by decreasing exposure to indoor air pollution.
- b) Reduce the risk of violence against women and children gathering fuel in conflict areas.
- c) Reduce the time and cost of procuring fuel, thereby freeing individuals for other productive activities.
- d) Empower women and communities via engagement in the production, use, and distribution of cook stoves.
- e) Mitigate climate change by reducing greenhouse gas (GHG) emissions, including black carbon (BC).
- f) Reduce pressure on forests and other vegetation and facilitate sustainable harvesting of biomass fuels.
- g) To accrue huge saving due to higher thermal efficiency.

3. SALIENT FEATURES OF FUEL-EFFICIENT BIO-COOK STOVES:

- a) High efficiency because of controlled burning, good Air-Fuel ratio b) Ability to regulate air supply and hence the fuel burning rate.
- c) Use of grate for good combustion
- d) Good insulation and a uniform temperature profile across the plate.
- e) Reduces emissions up to 90%
- f) Saves fuel up to 75%, saves time up to 60%
- g) Long life
- h) No Blow pipe required. i) User Friendly
- j) Retain the traditional taste

- k) Easy process to add extra fuel
- l) Protects and promotes clean environment
- m) Freedom from troubles of getting LPG gas cylinders

4. MATERIALS OF CONSTRUCTIONS:

Made of high grade solid stainless steel, C.I., Mortar, Cement etc as material of construction.

5. APPLICATIONS OF STOVES:

These stoves may widely be used in hostels and schools for mid-day meal programmes.

6. STANDRAD PERFORMANCE PARAMETERS:

Product Standards compliance: IS-3152 (Part- 1)

Sl. No.	Type of Biomass Cook stove	Standard Performance Parameters		
		Thermal Efficiency (%)	CO(g/MJd) generation	PM (mg/MJd)
1.	Chimney draft stationery type Biomass cook stoves of 8-15 KW capacities for community type. Suitable for 50 to more than 200 persons.	More than 35	≤ 5	≤ 150

7. UNIT COST ESTIMATE OF COMMUNITY SIZE BIOMASS COOK STOVE FOR MID-DAY MEAL:

7.1 BIG SIZE FUEL EFFICIENT BIO-MASS COOK STOVE FOR 100-200 STUDENTS

SL.NO.	DESCRIPTIONS	QNTY	UNIT	RATE	AMOUNT
1.	MS Door	1	No.	5000.00	5000.00
2.	Top plate- RCC	1	No.	30,000.00	30,000.00
3.	Grate	2	Nos.	2500.00	5000.00
4.	MS Ash tray	2	Nos.	2000.00	4000.00
5.	G.I. pipe	1	No.	1000.00	1000.00
6.	Bricks	500	Nos.	20.00	10,000.00
7.	Tile pieces/MS Rod pieces	1	No.	600.00	600.00
8.	Chimney Pipe	1	No.	12000.00	12,000.00
9.	Red Soil	100	Pan	20.00	2000.00
10.	Cement	2	Bag	600.00	1200.00
11.	Sand	35	Pan	70.00	2450.00

12.	Nuts and Bolts	1	Set	300.00	300.00
13.	U Clamps	1	Set	200.00	200.00
14.	Sub Total: Rs.73,750.00				
15.	Transportation charges @ 10 % of subtotal: Rs. 7375.00				
16.	Grand total: Rs. 81,125.00 <i>(Rupees Eighty-one thousand one hundred twenty-five) only</i>				

7.2 MEDIUM SIZE FOR 100 STUDENTS

SL.NO.	DESCRIPTIONS	QNTY	UNIT	RATE	AMOUNT
1.	MS Door	1	No.	2500.00	2500.00
2.	Top plate- RCC	1	No.	25,000.00	25,000.00
3.	Grate	2	Nos.	1850.00	3700.00
4.	MS Ash tray	2	Nos.	1300.00	2600.00
5.	G.I. pipe	1	No.	300.00	300.00
6.	Bricks	400	Nos.	20.00	8000.00
7.	Tile pieces/MS Rod pieces	1	No.	600.00	600.00
8.	Chimney Pipe	1	No.	12,000.00	12,000.00
9.	Red Soil	100	Pan	20.00	2000.00
10.	Cement	2	Bag	600.00	1200.00
11.	Sand	35	Pan	70.00	2450.00
12.	Nuts and Bolts	1	Set	300.00	300.00
13.	U Clamps	1	Set	200.00	200.00
14.	Sub Total: Rs. 60,850.00				
15.	Transportation charges @ 10 % of Sub-total: Rs.6085.00				
16.	Grand total: Rs. 66,935.00 <i>(Rupees Sixty-six thousand nine hundred thirty-five) only</i>				

8. TERMS AND CONDITION:

- a) FOT at site
- b) Rates are inclusive of all taxes c) Warranty will be one year

9. AFTER SALE SERVICES: After sales services will be provided by the company

Therefore, the department proposed to install medium size of Bio Mass Cook Stove for below 100 students in the state in order to solve cooking problems in Mid-Day Meal and also preservation of environment as under

**District wise allocation of Bio Mass Cook Stove may be mentioned
as under**

Sl No	Name of District	Total No. of Institution	Total No. of Institution to be provided @ Rs. 66,935/-	Requirement of fund
1	Aizawl	432	15	1004025
2	Champhai	144	11	736285
3	Hnahthial	88	5	334675
4	khawzawl	118	5	334675
5	Kolasib	173	11	736285
6	Lawngtlai	418	11	736285
7	Lunglei	463	11	736285
8	Mamit	277	11	736285
9	Saitual	78	5	334675
10	Serchhip	139	10	669350
11	Siaha	194	9	602415
Total		2524	104	6961240

i. Objectives

1. To serve/enrich Mid-Day Meal
2. Encourage parents of children about poultry farming at home
3. Deliver about knowledge of Nutrition
4. Provision of well-balanced diet to every school children
5. In order to solve perpetual cooking problems
6. To give knowledge of environmental issues and conserve trees and plant

Rationale for the intervention:

As mentioned earlier, the funds for implementation of the mid-day meal scheme is very meagre in a remote area like Mizoram where the cost of commodities is twice the cost price of other states. To provide a well- balanced diet and nutritious meal and setting up of innovative infrastructure in all the schools

that have the area and potential for its establishment is felt to be the right choice for making use of the 5% flexi funds to be introduced from the financial year 2019-2020. During 2019-2020, Govt. of India approved proposal for 1320 Kitchen Garden @ Rs 5000/- per school which is expected to be benefitted in Mid-Day Meal. Therefore, considering the perpetual cooking problem faced in the state due to limited supply of Gas cylinder even for domestic consumption, the state Government decided to install 104 Bio Mass Cook Stove in selected midday meal implementing schools during 2020-2021

Time lines

Time line for serving of Egg and installation of of Bio Mass Cook Stove may be mentioned as under :-

Sl No	Activities	Period	Action
1	Selection of schools of where Bio Mass Stove will be set up in every district and submit list of schools selected to State Office(Directorate of School Education). Selection of Schools to provide egg is not required.	May 2020	DPC
2	Serving of egg and installation of Bio Mass Stove and Smokeless chulha	May 2020(subject to availability of fund)	SNO & DPC

i. Coverage

1. Number of Districts

There are 11(eleven) districts in the state, all the school will be covered to provide egg. 104 numbers of school in rural areas may be provided Bio Mass Cook stoves Number of schools.

There are 548 numbers of schools which are having Gas based Cooking in the state. Increase in numbers is very difficult even if the school intends to procured Gas connection even from their own expenses due to scarcity of refilling emty cylinder. So that, Government of India, MHRD is earnestly requested to allow installation of Bio Mass Cooking Stove from flexi fund which will certainly relief the perpetual cooking problem in Mid-Day Meal.

2. Number of children

There are as many as 121470 students in elementary schools. Most of the children are coming from poor family which are required to provide

nutritive value of Mid-Day Meal in the school. If egg can be provided it will be benefitted.

3. Number of working days

Number of working days in Primary School is 201 days and 216 days in Upper Primary School.

ii. Requirement of Funds

In view of capacity, existing and in progress of provision of egg, requirement of fund may be tabulated as under:-

A.For Maintenance grant :-

Districtwise allocation of fund for provision of egg may be mentioned as under

Sl No	Name of District	No. of Institution	No. of enrolment	Requirement of fund @ Rs. 2.6 per egg for 20 weeks
1	Aizawl	432	20208	1034650
2	Champhai	144	7546	386355
3	Hnahthial	88	3606	184627
4	khawzawl	118	3161	161843
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8	Mamit	277	13685	700672
9	Saitual	78	3867	197990
10	Serchhip	139	5855	299776
11	Siaha	194	9869	505293
Total		2524	121470	6219212

B. Requirement of fund for installation of Bio Mass Cook Stove

Districtwise allocation of Bio Mass Cook Stove may be mentioned as under

Sl No	Name of District	Total No. of Institution	Total No. of Institution to be provided @ Rs. 66,935/-	Requirement of fund
1	Aizawl	432	15	1004025
2	Champhai	144	11	736285
3	Hnahthial	88	5	334675
4	khawzawl	118	5	334675
5	Kolasib	173	11	736285

6	Lawngtlai	418	11	736285
7	Lunglei	463	11	736285
8	Mamit	277	11	736285
9	Saitual	78	5	334675
10	Serchhip	139	10	669350
11	Siaha	194	9	602415
Total		2524	104	6961240

iii. Monitoring

Monitoring Committee will be formed at different level such as District level, Block Level and Cluster level within a district.

iv. Outcome measurement

For every new intervention introduced, it is important to measure what outcome the new input has yielded. All schools that have been covered under this new flexible intervention would be instructed to keep an account of all the output in terms of money that they have consumed either eggs or fire wood.

v. Impact assessment

To assess the impact of this flexi fund intervention, Block/District Inter School level Photo exhibition on the harvest of Kitchen Gardens will be conducted.

s. Any other issues and Suggestions.

Norms per child is insufficient: Considering the remarkably high price index prevailing in the state, the present norms and provision of fund per head is too meagre. Cost of pulses, cooking oil and other items are very high as compared to plain areas. This is the main reason behind the shortfall in nutritional requirement reflected in the laboratory test results. The concept of centralized kitchen to economise conversion cost is not really feasible in the context of Mizoram due to a variety of reasons. Therefore the prevailing rates per child per day needs to be increased.

1. Gas Connection & Firewood : LPG in the urban areas and firewood in the rural areas constitute the main fuels for cooking. With the introduction of Subsidized LPG Cylinders through Aadhar Card and Bank Accounts, there is no provision for obtaining LPG Gas for schools anymore. Hence the Government needs to expedite decision for special

provision of LPG refilling for those schools already having LPG Connections. Scarcity of firewood has also become a problem in the rural areas. Due to deforestation and restrictions from the Forest and Environment Department, cost of firewood has risen alarmingly making it almost unaffordable.

2. Dining Halls: Serving Meals in Classrooms and in the open is not the best practice. To overcome this, Dining Hall needs to be provided to schools.
3. Need for a full time Nutritionist: MDM program should have a full time Nutritionist of its own at least at the state level. The nutritionist with constant experiment and trials can develop a more realistic and local specific menu depending on the season and availability.

School wise information on kitchen gardens

S. No.	Name of District	Name of Block	Name of school	Type of kitchen field (open field, terrace, containers)	Size of kitchen garden (approx. sq mt)	Main produce	Quantity of produce (in Kg)	Participating agencies (KVK, Horticulture Dept., Community, School's own initiative)

Note : At least three photographs to be uploaded on MDM-MIS portal