

2020-21

Writeup for Annual Work Plan & Budget





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



National Programme of MID DAY MEAL in Schools (MDMS)

Annual Work Plan & Budget 2020-21

Name of the State/UT--- ODISHA

Mid Day Meal Programme

Annual Work Plan and Budget 2019-20

(Please do not change serial numbers below)

1. Introduction:

Mid-Day Meal is a flagship programme of Govt. which caters to the supplementary nutritional needs of school going children. It is the largest school feeding programme of the world. In Odisha 55,525 kitchens are run every day to feed 45,13,758 children. Mid Day Meal programme is a scheme not only to drive out class room hunger but also to build the nation by providing nutrition to the 11.59 crore children who are the future of India.

1.1 **Brief history**

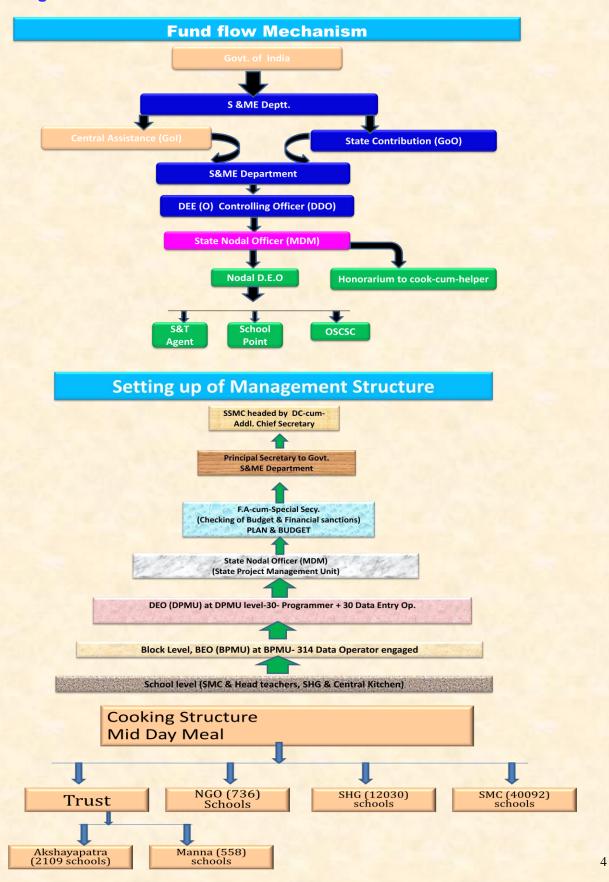
- ☐ 1995: Introduced in 2408 blocks to provide 100 grams foodgrains per child/ school day under National Program for Nutrition Support to Primary Education. ■ 1997-98: Extended in 1997-98 to all primary schools. □ 2001: On November 28, 2001 the Supreme Court of India made it mandatory for the State Government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

Revision of Cooking cost by 7.5% July, 2012:

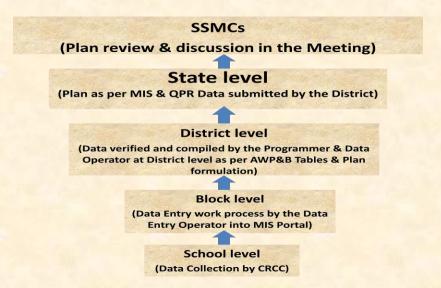
- □ 2013- MDM covered under NFSA Act, 2013
- 2014- MDM covered under Odisha Mid Day Meal Rules 2016

2016 Mid Day Meal Fortification notified by FSSAI.

1.2 Management structure



1.3 Process of Plan Formulation.



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

Current year 2019-20	Next financial year 2020-21
Institution Coverage – 100%	Compared to the current year next
Students Coverage - 88%	financial year has been projected to be
Cooking cost utilization – 68% upto Dec,2020	a year of full coverage and zero mishap. Action being taken to build up the
Food grain utilization – 78%	capacity of stakeholders to make MDM
MDM untoward incident. – Nil nos.	safe, hygiene and nutritious.

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

Meal is provided regularly to the students and it is wholesome and palatable. The cost of per meal is **Rs.4.93** for primary classes and **Rs.7.36** for Upper primary classes.

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

The State Govt. share for primary & upper primary students is Rs.2.24 & Rs.3.33 respectively. The cooks-cum-helpers are being paid honorarium @ Rs.1,400/- per month.

- 2.2 System for cooking, serving and supervising mid-day meals in the schools
 - In 3403 schools it is cooked in centralized kitchen & served at school.
 - In 52122 schools it is cooked in schools by SMC or SHG.
 - At every step from SMC, Mother's Committee to Secretary, there is a robust mechanism of supervision.

2.3 Details about weekly Menu.

2.3.1 Weekly Menu - Day wise

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

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

Fruits supplied instead of eggs for vegetarian children.

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

Yes

2.3.4 At what level menu is being decided / fixed,

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

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

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

2.3.6 Time of serving meal.

40 minutes MDM break.

- 2.4 Fund Flow Mechanism System for release of funds (Central share and State share).
 - 2.4.1 Existing mechanism for release of funds up to school/implementing agency levels.

S&ME Department prepares a head wise sanction order and advise the Director, Elementary Education, who is the DDO and controlling officer so far as financial transactions are concerned to draw the amount. He draws the amount under different components of MDM scheme and deposits the same in the joint account of the SPMU. It takes maximum three days for

drawal and deposit in the joint account. The same fund is transferred to the Districts through e-transfer the same day. At District level DEOs with the approval of the Collector releases funds meant for each school of the Block through e-transfer according to the requirement direct to the joint Account maintained at school within seven days of receipt. At school level, joint account in the name of the HM & SHG/ SMC has been opened.

2.4.2 Mode of release of funds at different levels,

E-transfer of funds from SPMU through RTGS to the DPMU MDM Account.

- 2.4.3 Dates when the fund released to State Authority / Directorate / District / Block / Gram Panchayat and finally to the Cooking Agency / School.
 - One day gap back to back.
- 2.4.4 Reasons for delay in release of funds at different levels.

After drawl of funds from Treasury there is no delay in release of funds.

- 2.4.5 In case of delay in release of funds from State/ Districts, how the scheme has been implemented by schools/ implementing agencies.
 - Schools have been authorized to spend the available money under SSA also to run MDM uninterrupted and replenish it subsequently.
- 2.4.6 Initiatives taken by the State for pre-positioning of funds with the implementing agencies in the beginning of the year, like creation of corpus funds, adoption of green channel scheme, advance release of State share etc.

Every quarter both Funds and Food grains are being placed in advance.

2.5 Food grains management,

2.5.1 Time lines for lifting of food grains from OSCSC Depot- District wise lifting calendar of food grains.

The Govt. of India allocates food grains (Rice) as per the list of students approved by PAB. The State Govt. reallocates the rice in favour of the districts. The cost of food grains is released to all districts as per allocation of food grains. The respective Collectors lift the rice through the S&T Agents selected by them through tender procedure from the nearest OSCSC godown. The S&T agent for transportation of food-grains (Rice) from OSCSC depot to school point without transit. The Headmaster / Teachers in- charge of MDM receive the rice at the school level. This process is done quickly and timely.

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

At District level one officer nominated by the District Collector/ District Education Officer and the S&T Agent jointly inspect the quality & quantity of MDM rice lifted from OSCSC godown.

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

No such instance has been brought to notice yet.

2.5.4 System for transportation and distribution of food grains

The S&T Agent, who is selected & appointed by the District Magistrate for transportation of food grains (Rice) from OSCSC depot to school point without transit.

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

Yes.

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

No transit at different levels but storage only at school level.

- 2.5.7 System of fortification of foodgrains and their costing and logistics arrangement.
- 2.5.8 Challenges faced and plan to overcome them.

The Collectors have been instructed to take care of proper storage of food grains at school level. Storage bins are provided to schools for storage of food grains

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

The administrative Deptt. (SPMU) allocates funds to the Nodal District Education Officers (MDM) quarterly under the scheme. The payment is released in favour of OSCSC within 3 days of the submission of the bills

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

NIL

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

NIL

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

Conducted as per requirement.

- 2.6.5 Whether the District Nodal Officers are submitting the report of such meeting to State Head quarter by 7th of next month. **Yes but not regularly.**
- 2.6.6 The process of reconciliation of payment with the concerned offices of OSCSC.

After submission of bills by OSCSC payment is made & any issues reconciled in the convergence meeting.

- 2.6.7 Relevant issues regarding payment to OSCSC. No
- 2.6.8 Whether there is any delay in payment of cost of food groups to OSCSC and steps taken to rectify the same.

No issue of payment to OSCSC

2.7 Cook-cum-helpers

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

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

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

No.

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

It is being looked into

- 2.7.4 System and mode of payment, of honorarium to cook-cum-helpers and implementing agencies viz. NGOs / SHGs / Trust / Centralized kitchens etc.
 Direct e-transfer to their Bank Account from State level.
- 2.7.5 Whether the CCH were paid on monthly basis. YES, through RTGS Mode.
- 2.7.6 Whether there was any instance regarding irregular payment of honorarium to cook-cum-helpers and reason thereof. Measures taken to rectify the problem. No such instance
- 2.7.7 Rate of honorarium to cook-cum-helpers,

Rs.1,400/- per month Rs.600/- by Central Govt. and Rs. 800/- borne by State govt. w.e.f. 01.01.2018

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

All engaged cook-cum-helpers having bank accounts.

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

Yes, all

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

Yes, monthly health check-ups & one SOP has been made for CCH.

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

Yes, and also one saree allowance paid to all CCH out of state budget.

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

The cook-cum-helpers are engaged at school level for preparing food where MDM was served in decentralized mode where the school is covered under centralized kitchen the cook-cum-helpers continue for service of MDM, storage of MDM, cleaning of utensils and maintaining hygienic ambience of the dining space and school campus.

- 2.7.13 Mechanisms adopted for the training of cook cum helpers. Total number of trained cook cum helpers engaged in the cooking of MDMs. Details of the training modules; Number of Master Trainers available in the State; Number of trainings organized by the Master Trainers for training cook-cum-helpers.
 - 60 nos. of CCH has already been trained at Institute of Hotel Management.
 - 628 nos. of CRCC has oriented as master trainer on quality protocol on health, hygiene, storage and cooking by the cascade method.
 - 1,45,522 CCH trained at Blocks/ Districts level.
- 2.7.14 Whether any steps have been taken to enroll cook-cum-helpers under any social security schemes i.e Pradhan Mantri Jan Dhan Yojana, Pradhan Mantri Suraksha Bima Yojana, Pradhan Mantri Jeevan Jyoti Bima Yojana etc. and number of cooks benefitted through the same. The CCH and their associations have been informed to avail the benefits.
- 2.8 Procurement and storage of cooking ingredients and condiments.
 - 2.8.1 System for procuring good quality (pulses, vegetables including leafy ones, salt, condiments, oil etc. and other commodities.
 It is purely decentralized procurement system for procuring cooking ingredients and condiments.
 - 2.8.2 Whether pulses are being procured from NAFED or otherwise.
 - 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
 - 2.8.4 Arrangements for safe storage of ingredients and condiments in kitchens.

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

- 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. SoP on safety and hygiene is being followed through the contingency plan.
- 2.8.6 Information regarding dissemination of the guidelines up-to school level.
 - All information available in MDM website.
 - Instructions issued from District Education Officers level to all Block Education Officers to disseminate and all BEO to CRCC and Headmaster to disseminate the guidelines etc.

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

- 2.9.1 Number of schools using LPG for cooking MDM 32,210
- 2.9.2 Steps taken by State to provide LPG as fuel in MDM in all schools.

Proposal has already been pending at State Government to provide LPG in all schools.

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

Proposal already submitted to Government to provide LPG in all schools by 2020-21.

- 2.10 Kitchen-cum-stores.
 - 2.10.1 Procedure for construction of kitchen-cum-store,

From 2006-07 to 2009-2010 a sum of Rs.42074.70 lakh has been released to all the districts for construction of 69152 nos. of kitchen-cum-store in Primary & Upper Primary schools @ Rs. 60,000/- and above per unit. During the financial year 2013-14 a sum of Rs.17410.80 lakhs Govt. of Odisha has released from State budget for 14509 units for construction of Model kitchen @Rs.1.20 lakhs per unit. This is an innovative scheme of "Ama Madhyan Bhojan Rosei Ghar" with all composite features of Model Kitchen-shed. Proposal submitted to Govt. for more 10,000 Model kitchen for the year 2019-20.

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

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

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

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

- 2.10.4 Kitchen cum stores constructed through convergence, if any **No.**
- 2.10.5 Progress of construction of kitchen-cum-stores and target for the next year.

 All kitchen sheds.

- 2.10.6 The reasons for slow pace of construction of kitchen cum stores, if applicable. Some kitchens sanctioned in the year 2005 -06 to 2009-10 are still in progress because of paucity of funds.
- 2.10.7 How much interest has been earned on the unutilized central assistance lying in the bank account of the State/implementing agencies. Spent on the MDM also.
- 2.10.8 Details of the kitchen cum stores constructed in convergence. Details of the agency engaged for the construction of these kitchen cum stores.

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

2.11 Kitchen Devices:

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

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

- 2.11.2 Status of procurement of kitchen devices. All
- 2.11.3 Procurement of kitchen devices through convergence or community/CSR

By the SMC locally.

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

Yes, in all schools

2.12 Measures taken to rectify

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

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

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

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

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

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

2.13 Quality of food:

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

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

- 2.13.2 Maintenance of roster of parents, community for the presence of at least two parents in the school on each day at the time of serving and tasting of mid day meal. It is being maintained.
- 2.13.3 Testing of food sample by any recognized labs for prescribed nutrition and presence of contaminants such as microbes, e-coli. Mechanism to check the temperature of the cooked MDM. It has been done in 7 cases. But food samples are collected randomly in every district and after testing State Food Commission found 7 samples unsafe, so in these 7 cases action has been taken.
- 2.13.4 Engagement of / recognized labs for the testing of Meals. Yes
- 2.13.5 Details of protocol for testing of Meals, frequency of lifting and testing of samples.
 - Yes, necessary guideline in that regard issued to the DEOs.
- 2.13.6 Details of samples taken for testing and the results thereof. No adverse report
- 2.13.7 Steps taken to ensure implementation of guidelines issued with regard to quality of food. **It is being followed.**

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

- 2.14.1 Modalities for engagement of NGOs/ Trusts/ Temples/ Gurudwara/ Jails etc. for serving of MDM through centralized kitchen.
 - Policy has been framed. The Central kitchen policy is available in website www.mdmodisha.nic.in.
- 2.14.2 Whether NGOs/ Trusts/ Temples/ Gurudwara/ Jails etc. are serving meal in rural areas Yes
- 2.14.3 Maximum distance and time taken for delivery of food from centralized kitchen to schools
 - 30 km
- 2.14.4 Measures taken to ensure delivery of hot cooked meals to schools. In the customized hot carrier cum containers.
- 2.14.5 Responsibility of receiving cooked meals at the schools from the centralized kitchen,
 - Cook-cum-helpers and MDM I/c teachers.
- 2.14.6 Whether sealed/insulated containers are used for supply of meals to schools. **YES**
- 2.14.7 Tentative time of delivery of meals at schools from centralized kitchen.

 One hour

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

No such type of system adopted in the State.

- 2.14.9 Testing of food samples at centralized kitchens Yes.
- 2.14.10 Whether NGO/trusts/ Temples/ Gurudwara/ Jails etc is receiving grant from other organizations for the mid day meal. If so, the details thereof. From donation and aid. That they reflect in their Annual Audit & Inspection Report.

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

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

Yes

2.15.2 Dissemination of information through MDM website

Yes

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

Yes

2.15.4 Tasting of meals by community members,

Yes

- 2.15.5 Conducting Social Audit
 - 2.15.5.1 Whether Social Audit has been carried out or not.
 - 2.15.5.2 If no, in 2.15.5.1, reasons thereof.
 - 2.15.5.3 Details of action taken by the State on the findings of Social Audit.
 - 2.15.5.4 Impact of social audit in the schools.
 - 2.15.5.5 Action plan for Social Audit during 2019-20.

2.16 Capacity building and training for different stakeholders

- 2.16.1 Details of the training programme conducted for cook-cum-helpers, State level officials, SMC members, school teachers and others stakeholders
 - 10 no of BEOs, 100 CRCCs, 250 Headmasters trained at State level. Almost all CCHs trained at block level, CD, hard copy materials printed in local language. All District Education Officers (DEOs), Block Education Officers (BEOs) and ABEOs trained by Unicef.
- 2.16.2 Details about Modules used for training, Master Trainers, Venues etc.

2.16.3 Targets for the next year. All HMs and CCHs

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

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

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

- 2.17.2 Level (State/ District/ Block/ School) at which data entry is made Block level & District level
- 2.17.3 Availability of manpower for web based MIS Yes.
- 2.17.4 Mechanism for ensuring timely data entry and quality of data Yes
- 2.17.5 Whether MIS data is being used for monitoring purpose and details thereof. **Yes**

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

- 2.18.1 Status of implementation of AMS. Yes, it is in operation and daily more than 45 thousand schools data pushed from state server to central server.
- 2.18.2 Mode of collection of data under AMS (SMS/IVRS/Mobile App/Web enabled)- **SMS**
- 2.18.3 Tentative unit cost for collection of data. Toll free no.15544.
- 2.18.4 Mechanism for ensuring timely submission of information by schools:
 Daily through SMS.
- 2.18.5 Whether the information under AMS is got validated. **Developed by NIC** and validated
- 2.18.6 Whether AMS data is being used for monitoring purpose and details thereof. **YES**
- 2.18.7 In case, AMS has not been rolled out, the reasons thereof may be indicated alongwith the time lines by which it would be rolled out. Already rolled out
- 2.19 Details of Evaluation studies conducted by State/UT and summary of its findings. It is being evaluated.

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

Steps taken (MDM) for COVID-19 Management-

Distribution of Food Security Allowance during the Lockdown Period (COVID-19).

Govt. of Odisha have been pleased to decide to provide Mid Day Meal dry ration to the school children during this (COVID-19) lockdown period for 90 days from 16th March to 13th June, 2020 at one go through the fair price shop/ PDS outlet on production of Mid Day Meal Coupons.

But the MDM Rules, 2015 envisages that if Mid-Day Meal is not provided in the schools on any school days due to any reason, the Govt. shall pay the food security allowance consisting of quantity of food grain as per entitlement of child and the prevailing cooking cost of the State.





- Payment of Cooking cost to the students during closure of schools on account of COVID 19- Rgd.
 - First of all the IFSC code of the Bank and the Bank Account No of the children or their parents shall be collected for online transfer of the cooking cost i.e. Rs.4.93 for Primary and Rs.7.36 for Upper



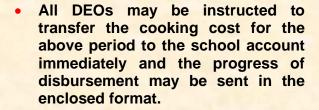
primary students for the period from 16th March to 31st March, 2020 (16 days). Similarly the cooking cost i.e. Rs.5.42 for Primary and Rs.8.10 for Upper primary students for the period from 1st April, 2020 to 13th June, 2020 (74 days) to their Account on DBT mode. So as per the above calculation a Primary student is entitled to Rs.479.96/- and an Upper primary student is entitled to Rs.717.16/-for the above lockdown period of 90 days.

 Secondly, if the Bank A/Cs of the students and parents are not available then the payment of cooking cost is to be made on Physical Acquittance in the school in presence of SMC members maintaining social distance and other COVID-19 hygienic protocol like face masking, hand washing etc. In alternative the teachers can make payment at door step also in Physical Acquittance form and observing COVID-19 safety norms.

 Thirdly, it must be kept in mind that in case of receipt and disbursement of currency notes and changes, proper sanitization

before and after receipt/ disbursement shall be made. It can be discussed with the bankers also.

All possible efforts shall be made to pay the cooking cost of the above period (90 days) directly to school students through RTGS/NEFT/ Acquittance mode. The BEOs should make school wise plan in consultation with the H.Ms and the local Bankers having the school MDM Account.



 This is to be treated as important but no COVID-19 safety norms shall be violated.





Doorstep distribution of IFA tablets to the school going children by the teachers due to closure of schools on account of COVID-19.

Another innovative approach of the state is to address the hidden hunger among school going children through weekly Iron Folic Acid

tablet supplementation at door step. With the objective of reducing the prevalence Iron deficiency anemia safeguarding the nutritional requirement among school going children, the Odisha Government of has also provisioned doorstep supply of Iron Folic Acid tablets by the teachers to the students or their parents/quardians for the month of May and June due to closure of schools on account of COVID 19. This was carried out along with distribution of



school textbooks. The teachers handed over seven IFA tablets to parents/guardians after verifying the expiry date of the tablets and explaining the modality of consumption of those tablets. The parents/guardians of students of class I to V were handed over the pink IFA tablets and the parents/guardians of students class VI to X were handed over the blue IFA tablets. The modality of consumption was that each student must consume one IFA tablet (as per applicability) on every Monday after dinner in presence of their parents/guardians along with a glass of drinking water.

Hand Wash Abhiyan-

For hygiene of students hand wash Abhiyan has been taken-up in all schools. Health and hygiene, both contribute to the nutrition of students. A bar of soap or A bottle of hand wash liquid is very insufficient to cater to the need of hand

washing and dish cleaning of so many students within the lunch break. So the disposed off, the thrown away cold drinks plastic bottles have been collected. Two to three small holes have been made on the cap of the bottle. The hand wash liquid (Dettol or lifebuoy) purchased from the market is diluted with the water and 20 to 30 plastic bottles filled with diluted hand wash liquid are kept ready for use by 200 children or students.



Benefit:

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

Multi Tap Multi Cap System.

Children need water for drinking purpose and washing purpose while taking mid day meal. But a school having a <u>single tube-well</u> or a <u>single tap-water source</u> cannot serve the above purpose for 100 or more children. The innovative device of multi-tap



water source at the tube-well point or at the pipe source point has been introduced with little expenditure of a plastic pipe, few taps and if required a rubber pipe. With the help of this rubber pipe the multi-tap water source can

be installed in any suitable place. 2000 model Hand wash stations have been set up.

During the current financial year, 275 mini hand wash stations are being provided to schools of two blocks (115 to Baranga block and 160 to Khordha block) from CSR activities



to facilitate Handwash in Mid-Day Meal programme

Benefit:

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

Model Dining Hall.

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

Honorarium to CCHs.

- Now State Govt. is borne an additional Rs.400/- towards honorarium of CCH. So, rate of honorarium of CCHs are Rs.1400/- w.e.f 01.01.2018.
 SPMU, MDM releases Cook-cum-Helpers honorarium directly from state end to CCHs account.
- Besides, CCHs are getting saree allowance @Rs.250/- each once in a year out of state budget w.e.f 01.01.2018.
- An online monitoring of public feedback/ suggestions/ Grievance has been set up for smooth implementation of MDM in the field.
- An online Inspection format has been developed and available in the MDM website in which any officers visit to the district submit his/her views regarding implementation of MDM at school level.

Salient features of the SMS Application are as follows:

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

- To help the District level, Block level & Cluster level functionaries to monitor effectively.
- To make data analysis to check false reporting, abnormal reporting, underreporting & wrong reporting.
- Weighing Scale is being provided to the schools to check the pilferage of food grain.
- Multi Tap & Multi Cap and Mini Hand Wash Stationary being provide to the schools to inculcate hand washing practices among the students.
- "School Nutrition Garden" project is implemented by the Department to give access to the children to more nutritious MDM through addition of fresh Seasonal Vegetables.

2.21 Untoward incidents

- 2.21.1 Instances of unhygienic food served, children falling ill No
- 2.21.2 Sub-standard supplies, No
- 2.21.3 Diversion/misuse of resources, No
- 2.21.4 Social discrimination -No
- 2.21.5 Action taken and safety measures adopted to avoid recurrence of such incidents. Whether Emergency Plan exists to tackle any untoward incident.

2.22 Status of Rastriya Bal Swasthya Karyakram.

- 2.22.1 Provision of micro- nutrients, de-worming medicine, Iron and Folic acid (WIFS).- **Mentioned as per Table AT-17**
- 2.22.2 Distribution of spectacles to children with refractive error,

 Mentioned as per Table AT-17
- 2.22.3 Recording of height, weight etc. In Table AT-17
- 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).
- 2.23 Present monitoring structure at various levels. Strategy for establishment of monitoring cell at various levels viz. Block and District level for effective monitoring of the scheme. At every step from SMC, Mother's Committee to Secretary, there is a robust mechanism of supervision.
- 2.24 Meetings of Steering cum Monitoring Committees at the Block, District and State level Mentioned at Table-AT-10A

- 2.24.1 Number of meetings held at various level and gist of the issues discussed in the meeting,- It is being held at Blocks, Districts & State level.
- 2.24.2 Action taken on the decisions taken during these meetings.

 Action taken & compliance submitted, Yes
- **2.25** Frequency of meeting of District Level Committee held under the chairmanship of senior most MP of the District to monitor the scheme. Gist of the issues discussed and action taken thereon.

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

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

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

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

Yes, it is in operation.

2.28 Grievance Redressal Mechanism

2.28.1 Details regarding Grievance Redressal at all levels,

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

- 2.28.2 Details of complaints received i.e. Nature of complaints etc.
 - As per Table No. AT-25
- 2.28.3 Time schedule for disposal of complaints. At the shortest possible time depending upon the nature of grievance.
- 2.28.4 Details of action taken on the complaints. Inquired by the competent authority and action taken.
- **2.29** Details regarding Awareness Generation & Information, Education and Communication (IEC) activities and Media campaign, carried out at State/district/block/school level.

Mid-Day Meal Awareness Mela, Video, Audio, IEC materials etc. conducted by the State every year.

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

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

- **2.31** Action Plan for ensuring enrolment of all school children under Adhaar before the stipulated date.
 - 90% Adhaar seeding already completed.
 - OPEPA is the Nodal Agency to make an action plan to cover 100%.
- **2.32** Contribution by community in the form of Tithi Bhojan or any other similar practices in the State/ UT etc.

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

2.33 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.*)
- 2.33.2 Mapping of schools with the corresponding Krishi Vigyan Kendras (KVK)
- 2.33.3 Details of the mechanisms adopted for the setting up and Maintenance of 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.- Already sensitized all district for the same.

- 2.34 Details of action taken to operationalize the MDM Rules, 2015.- The Odisha MDM Rules is implemented.
- 2.35 Details of payment of Food Security Allowances and its mechanism.- The Odisha MDM Rules is implemented.
- 2.36 Cooking Competition
 - 2.36.1 Whether cooking competitions have been organized at different levels in 2018-19, **Not yet**
 - 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 2019-20.- Not yet.
- 2.37 Details of minor modifications from the existing guidelines carried out by District Level Committee chaired by the District Magistrate – Not yet
- 2.38 Details of new interventions envisaged under 5% flexi funds For each intervention, please provide detailed information in the below template 2.38.1 Background Note
 - School Nutri Garden and other ventures have been worked out for new interventions under 5% flexi funds.
 - 2.38.2 Objectives
 - 2.38.3 Rationale for the intervention-
 - Flexi fund utilization for 2020-21. For the year 2019-20 flexi fund to the tune of Rs.2150.00 lakh @Rs.5000/- each for 43,000 schools has been earmarked. Rest 13,727 schools to be adopted for kitchen garden. So this year flexi fund of Rs. 3804.93 lakh can be considered for utilized in supplementary nutrition over and above the existing provisions in provision of additional egg, milk, millet based item to the school going children in all districts.
 - 2.38.4 Time lines
 - 2.38.5 Coverage

2.38.5.1	Number of Districts - 30
2.38.5.2	Number of schools – 55,525

2.38.5.3 Number of children – **45,13,758**

2.38.5.4 Number of working days – **239 days**

- 2.38.6 Requirement of Funds -
- 2.38.7 Monitoring
- 2.38.8 Outcome measurement
- 2.38.9 Impact assessment

2.39 Any other issues and Suggestions.

- Enhancement the cooking cost, it should be @ Rs.10/- per student.
- Enhancement of remuneration of CCH, it should be @Rs.3000/- each per month.
- Suggestion for construction of Model Dinning shed for taking safe & hygiene Mid Day Meal.
- Safe & hygiene Mid Day Meal requires functional Kitchen sheds for cooking the food. The kitchen sheds constructed out of Govt. of India grant in the year 2006-07 to 2009-10, have passed through many calamities like Flood & Cyclone namely **PHAILIN** and **HudHud**. Vide L.No. 23981 dt. 22.10.2013 Govt. of India was intimated about damage to 4685 nos. of Kitchen shed. In the meanwhile 1550 kitchen sheds have further suffered from natural worsening. So sanction of repair grant to 6000 nos. of kitchen shed may please be considered to undertake repair and make the kitchen shed functional.
- In the aforesaid letter also Govt. of India was informed about damage, wash away of kitchen equipments of 4685 no. of schools. These schools are managing Mid Day Meal cooking under a very difficult circumstance having no requisite no. of cooking containers, utensils and service plates for the children. Sanction of kitchen equipments to those schools may please be considered.
- Odisha is the pilot in rice fortification. In Gajapati district iron fortification and in Dhenkanal districts Multi Micro Nutrient Fortification are going on. That apart, double fortified salt in the name and brand of ODIFOOD is made compulsory and introduced in Mid Day Meal throughout the State. Govt. of Odisha is working out for a scale up of rice fortification and strengthening the management of ODIFOOD, Capacity building of the stake holders and ICT for the public. To meet the cost of the above, Government of India may consider grant of Rs.15 crore for the same.
- The Issue of hike of honorarium of the Cook-cum-Helpers intimated to Govt. of India vide Letter No. 25376, dt.21.12.2017 is still pending at Govt. of India level for address.

Annexure – W 1

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

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